

AOCNO

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Web



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Since 1984

Automatic Bakery Solutions

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AOCNO

China AOCNO Baking Machinery Co., Ltd. was founded in 1984. Over the years, it has focused on being an overall solution provider for industrial-grade baking equipment, serving more than 55 customer groups in 5 continents around the world. AOCNO is committed to the direction of intelligent, automated and low-carbon products, and has formed three competitive systems of R&D, production and service.



II At the production level

At the R&D level. It has an independent technical R&D team to realize the R&D and design of complete and implementable customized solutions based on the individual needs of customers and key indicators such as the entire line layout, energy supply, production efficiency, and product form; and based on the market demand with dynamic changes, AOCNO has developed a number of patented technologies with intellectual property rights.

There will be a time to ride the waves. AOCNO strives to create more valuable baking equipment overall solutions for customers through professional field development strategies, multi-dimensional innovative concepts, integrating high-quality resources from the entire industry chain, and combining 40 years of technology accumulation.

III At the service level

At the production level. AOCNO has an intelligent production base of 45,000 square meters; it has effectively introduced QMS modules and strictly managed production in accordance with ISO9001 quality management system and other systems; it has established positions such as production director, production director, quality and safety director, and chief quality officer to maximize product quality. At the same time, the spare parts matched by the products are all of international standards.

Qualification





Hamburg & Hot Dog Automatic Production Line

We have proven industrial grade burger solutions. Relying on strong design and manufacturing production capabilities, we provide customers with customized, professional, automated, and low-carbon high-quality product lines.

1 Equipment capacity

6,000–36,000

pcs/hour

LESS LABOR, SAVE ENERGY.

2 Production line solution

- Efficient production capacity
- Professional technical team
- Humanized design
- Lean Manufacturing
- Customized solutions

- Save labor, space and energy
- Support non-standard customization
- Electrical automation equipment
- Equipment installation
- Engineer after-sales team

3 Bread types



Hamburg



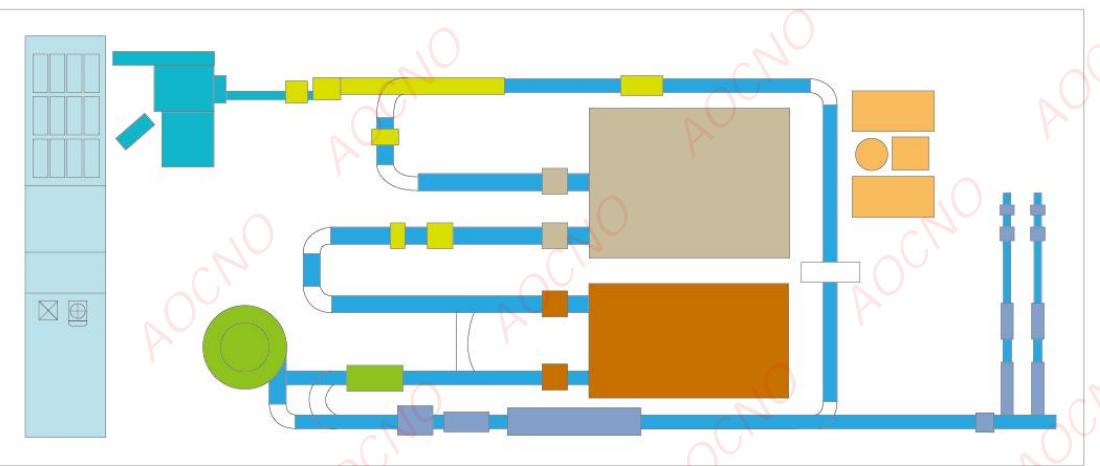
Hot dog



Europe bread

Hamburg & Hot Dog Automatic Production Line

Production Line Drawing



Legend:
Flour dosing Mixing Dividing & Moulding Proofing Baking Depanner & Cooling
Pan storage Slicing & Packing Conveying



Automatic Toast Production Line

Customized toast production line. We have professional experience in the design, production and production of toast equipment. From ingredients, mixing, moulding, proofing, baking, cooling to packaging. We can provide you with a one-stop solution!

1 Equipment capacity

1,000–9,000

pcs/hour

EFFICIENT, LARGE OUTPUT.

2 Production line solution

- Efficient production capacity
- Professional technical team
- Humanized design
- Lean Manufacturing
- Customized solutions

- Save labor, space and energy
- Support non-standard customization
- Electrical automation equipment
- Equipment installation
- Engineer after-sales team

3 Bread types



Toast bread



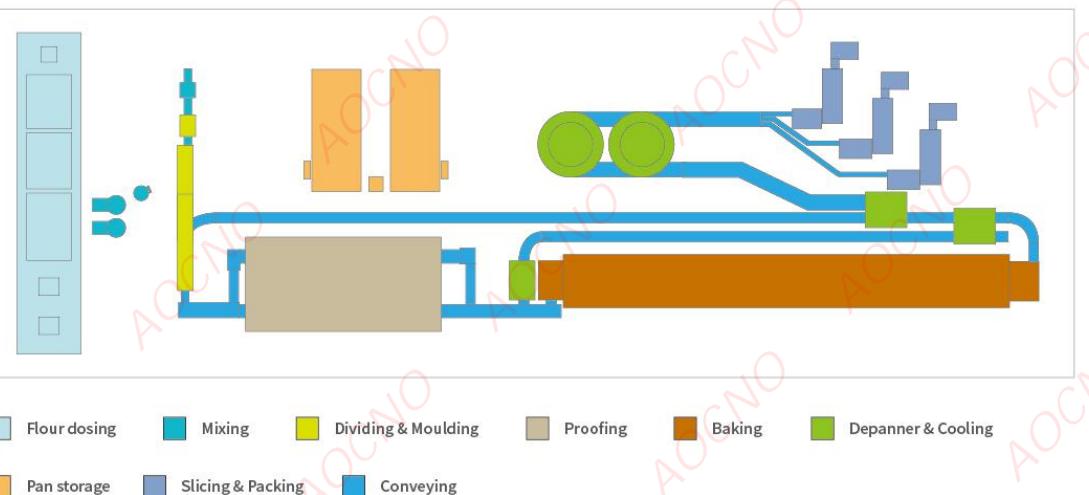
Loaf bread



Sliced bread

Automatic Toast Production Line

Production Line Drawing





Comprehensive Bread Production Line

Customizable TOASTS, BURGERS, HOT DOGS, BAGUETTES, PIZZAS, automated and semi-automated production lines

1 Equipment capacity

6,000–15,000

pcs/hour

MULTIPLE LINE, SAVE SPACE.

2 Production line solution

- Efficient production capacity
- Professional technical team
- Humanized design
- Lean Manufacturing
- Customized solutions

- Save labor, space and energy
- Support non-standard customization
- Electrical automation equipment
- Equipment installation
- Engineer after-sales team

3 Bread types



Bun



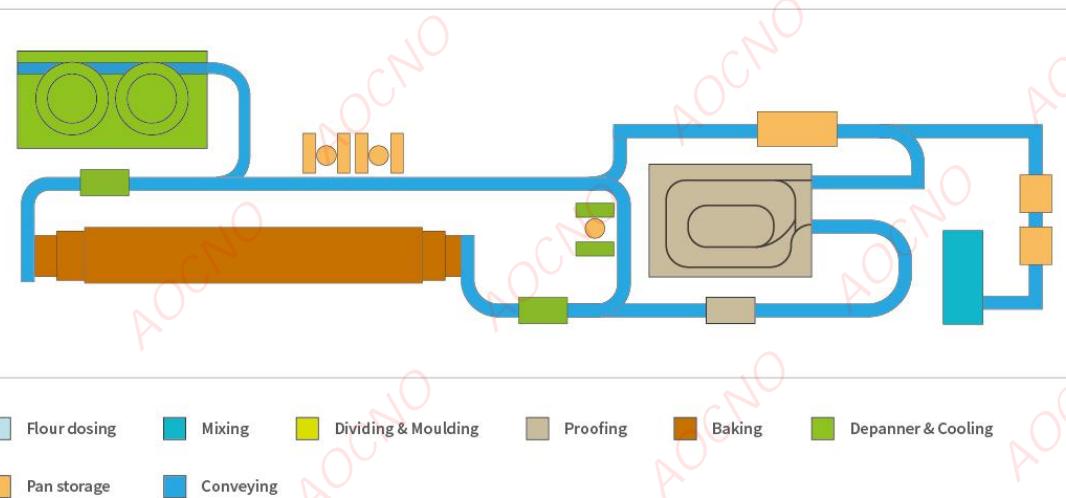
Artisan bread



Baguette

Comprehensive Bread Production Line

Production Line Drawing



Intelligent Hamburger Makeup System

Servo weight stabilization system

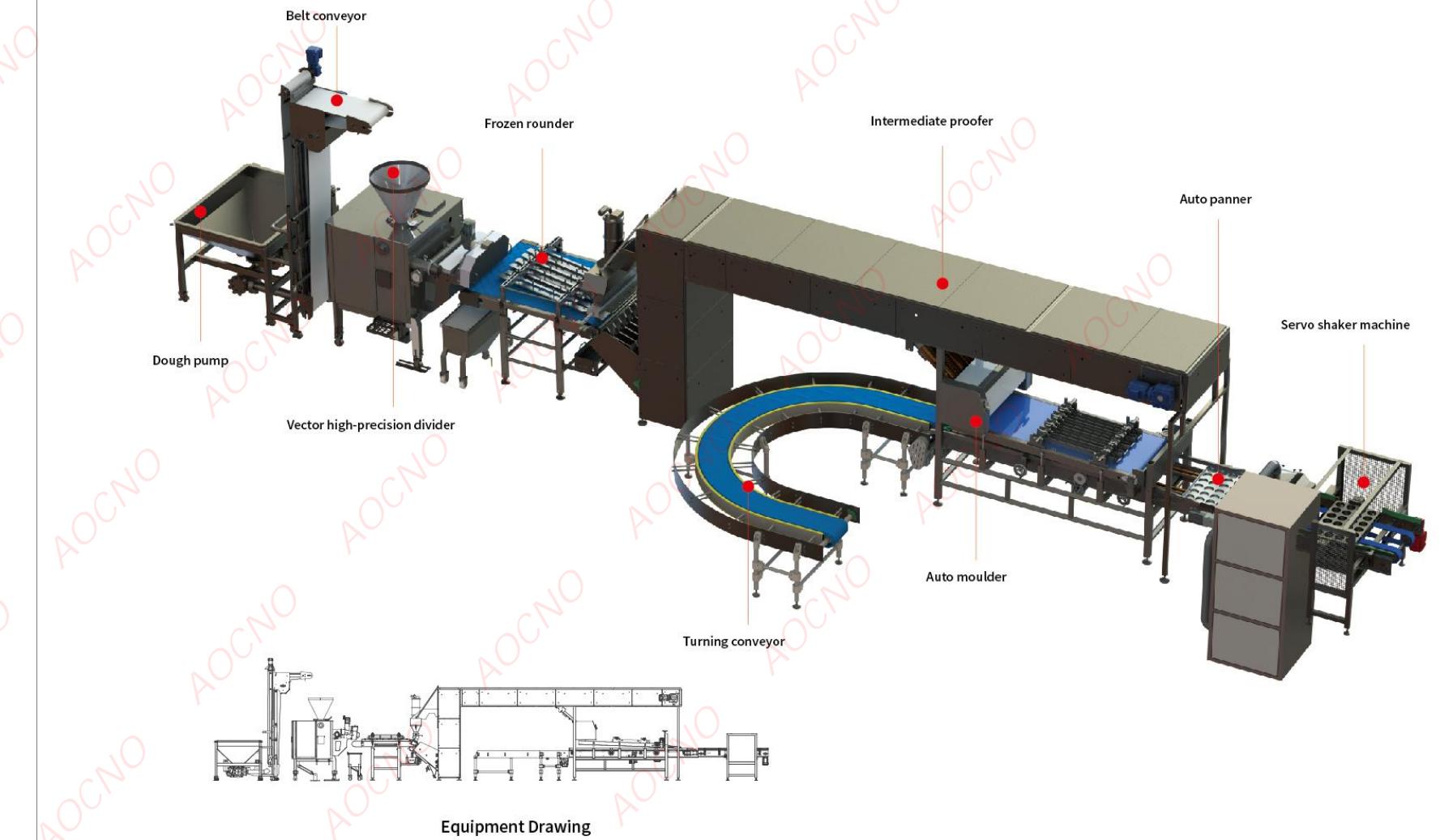
Vector technology enables dough to achieve perfect effects

Stainless steel body

The segmentation accuracy error shall not exceed 1%

High efficiency, low cost, intelligence

	Configuration	Divider model	Variable speed range *(pcs/hr.)	Maximum conveying capacity*	Cutting range	Voltage	Power
High precision servo Hamburg system	4 channels 6 channels	VE-24000/4 VE-36000/6	8000-28000 14000-36000	1800 kg 3600 kg	26-200 g	220V-380V	22 kW



Industrial Toast Bread Makeup System

Servo weight stabilization system

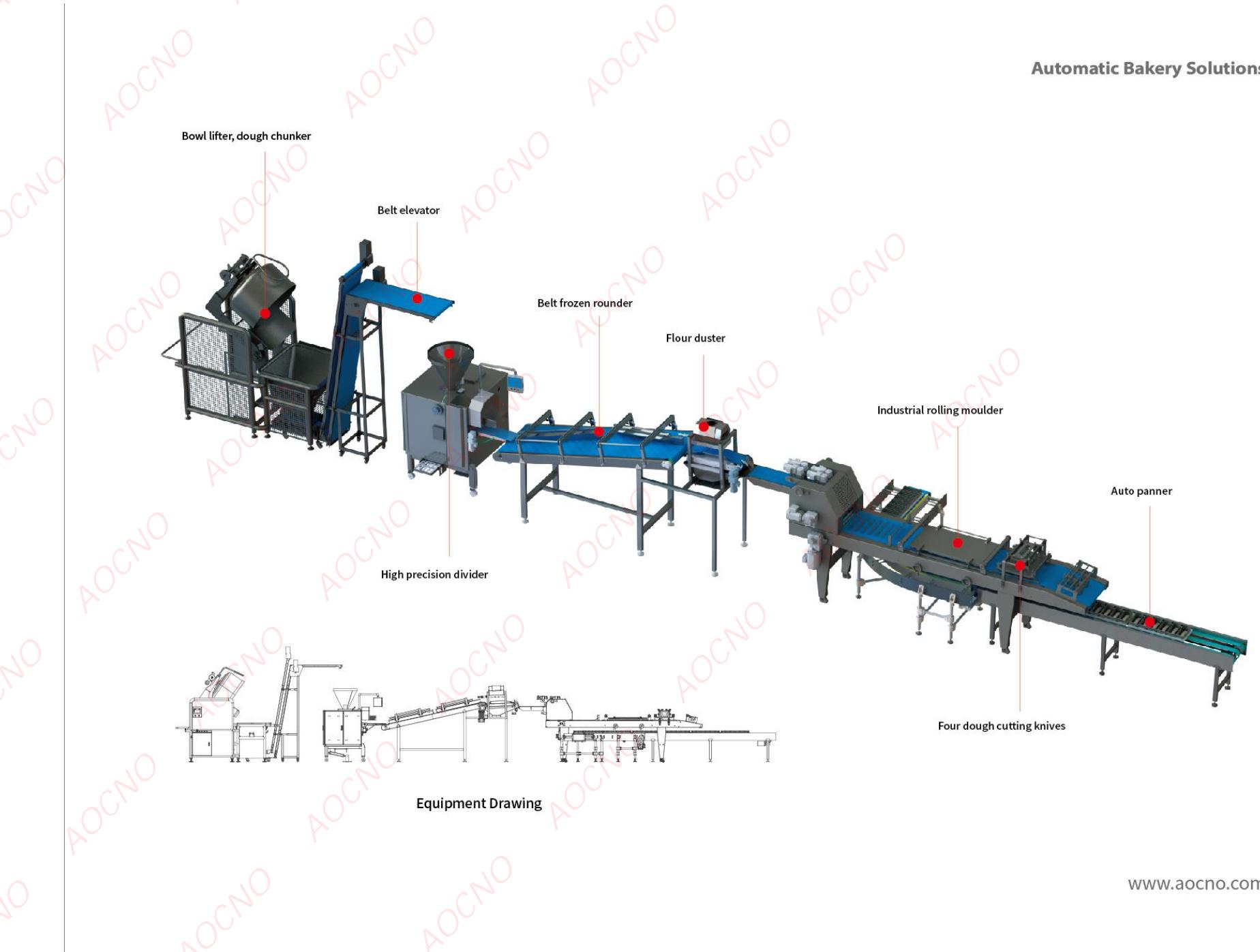
Vector technology enables dough to achieve perfect effects

Stainless steel body

The segmentation accuracy error shall not exceed 1%

High efficiency, low cost, intelligence

	Configuration	Divider model	Variable speed range *(pcs/hr.)	Maximum conveying capacity*	Cutting range	Voltage	Power
Industry bread line system	Single channel	VE-3600	2000-4000	3600 kg	200-1200 g	220V-380V	25 kW



Automatic Feeding Dosing Mixing System

The equipment is designed based on the variety of products produced by users, with an automated flour silo, raw material storage and automatic batching system, and automatic mixing of powder, liquid, and small materials.



1



2



3

Automatic ingredients

1

Dustless powder feeder
Automatic sugar feeder
High speed emulsification machine
Liquid oil heating tank

2

Automatic metering and batching tank

3

Water treatment machine
Steam generator
Ethylene glycol refrigerator



Continuous Proofer

Used in large production capacity of industrial automation hamburger hot dog and toast bread production line

A Hamburg hot dog production line

24,000-36,000 pcs/hour

LINE: 2 models with 1000 pans/hour and 1500 pans/hour



B Toast production line

3,000-9,600 pcs/hour

LINE: 2 models with 500 pans/hour and 1000 pans/hour



MACHINE CHARACTERISTICS

- ★ Continuous mass production, low failure rate, long service life, low maintenance costs
- ★ A precise control system for air conditioning temperature and humidity
- ★ The roller chain operates on the track with an automatic oil spray lubrication system
- ★ Low energy consumption, high efficiency, high yield, and high stability performance
- ★ Circulating airflow system
- ★ Cold water spray system
- ★ 100mm thick PU foam insulation, double-sided 304 stainless steel
- ★ Three-dimensional operation saves floor space.

Heat source supply

SMALL STEAM BOILERS
ELECTRIC
GAS
DIESEL

Electric power

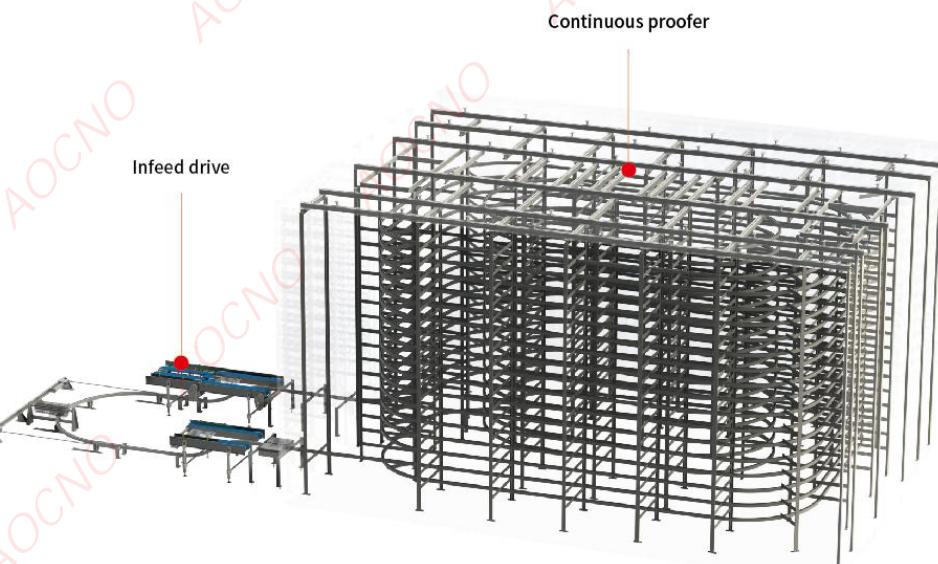
18-25kW

Voltage

220/380V

Frequency

50/60Hz

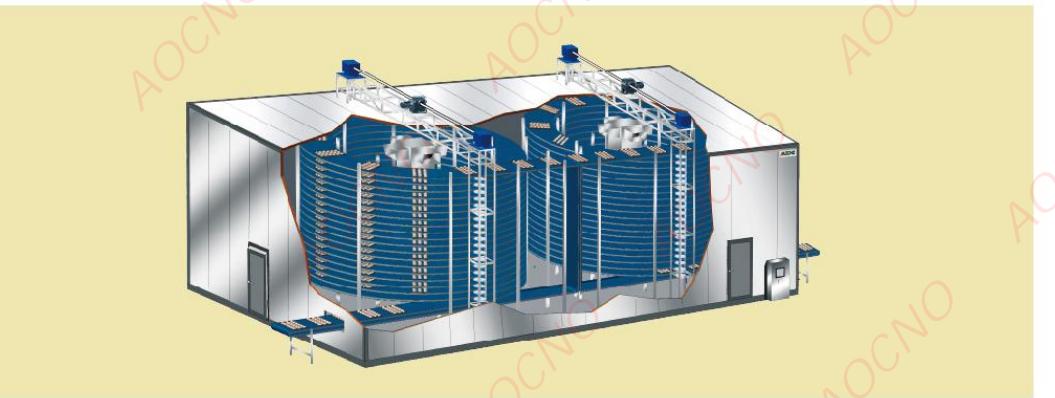


Spiral Proofer

The Spiral proofer is the most ideal equipment for industrial bread production, which can connect the entire production line to achieve continuous and automatic production.

CHARACTERISTIC

Equipped with a reliable and accurate control system, it can ensure perfect proof quality. The time of the proofing can be adjusted within a certain range, with temperature and humidity controlled separately.



STRUCTURE

The advanced layer by layer transmission spiral tower is used to drive the power of the reduction motor through 2-4 main shafts to drive the gears of each layer, and the gears move the mesh belts of each layer for movement.

Vertical Proofer

Automatic proofing equipment realizes diversification of production and can be used for pan transmission between floors, increasing space utilization and saving factory space.

CHARACTERISTIC

Suitable for both pan storage and cooling too. Pan loading and unloading way are customized according to the pan size.



Swing Proofer

The guide rail moves horizontally, raising or lowering the structure, extending the length of the guide rail to accommodate more dough for proof in the proofer room, saving space for production line layout.

SOLUTION

The dough is transported smoothly along the guide rail in the rocking frame, and it is not easy to shake in the baking tray, which solves the problem of product collapse caused by shaking during the subsequent baking process. The operation trajectory of the dough baking tray is scattered in various corners of the hair drying room, achieving product uniformity.



Continuous Oven

Used in large production capacity of industrial automation hamburger hot dog and toast bread production line

A Hamburg hot dog production line

24,000-36,000 pcs/hour

LINE: 2 models with 1000 pans/hour and 1500 pans/hour



B Toast production line

3,000-9,600 pcs/hour

LINE: 2 models with 500 pans/hour and 1000 pans/hour



MACHINE CHARACTERISTICS

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- ★ Circulating airflow system
- ★ Cold water spray system
- ★ 100mm thick PU foam insulation, double-sided 304 stainless steel
- ★ Three-dimensional operation saves floor space

Using energy

PNG
LNG
CNG
LPG

Electric power

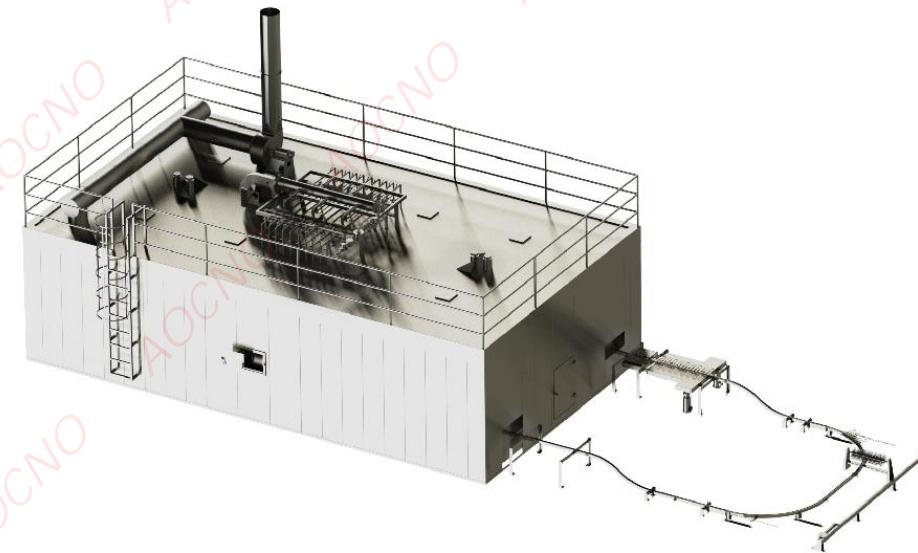
18 kW

Voltage

220/380V

Frequency

50/60Hz



Indirect Heating Tunnel Oven

Suitable for various baking products



EQUIPMENT PERFORMANCE

★ Baking effect

Uniform baking color, precise temperature control, and easy to use dual control interface operation.

★ Security

Adopting imported combustion equipment (such as Riello and Weishaupt), there are strict controls and anti error locking settings for every detail that affects equipment safety.

★ Stability

The frame adopts national standard thick profiles, with a design of "external fixation and internal freedom". The oven body can still maintain stability at 400 °C.

★ Energy efficiency

Using high-quality insulation materials can effectively reduce the solid heat conduction of the material, making it more energy-efficient and environmentally friendly.



FEATURES AND ADVANTAGES

- ★ Save space, optimize manpower, and improve efficiency
- ★ Can increase productivity by 2 times
- ★ The baked products are uniform and have no color difference
- ★ Double-layer compression insulation to reduce energy consumption

- ★ Can save 15% on energy bills
- ★ Reasonably reduce the oven space and heat up quickly
- ★ Adjust product weight and moisture content independently
- ★ Independent temperature zone and speed control, can be adjusted independently

Product category

PNG
LNG
CNG
LPG

Gas consuption

20M³/H

Voltage

220/380V

Frequency

50/60Hz



★ It can be equipped with a fully automatic conveying management system and a fully automatic cooling tower and complete bread production lines. The specific length of the tunnel oven can be customized according to customer needs

FIR Serie Tunnel Oven

FIR Serie Super Tunnel Oven,
save baking time and improve production efficiency.

Instructions

The continuous tunnel oven is a special equipment for baking bread. The baking time and temperature of each zone are adjusted and controlled by a frequency converter.

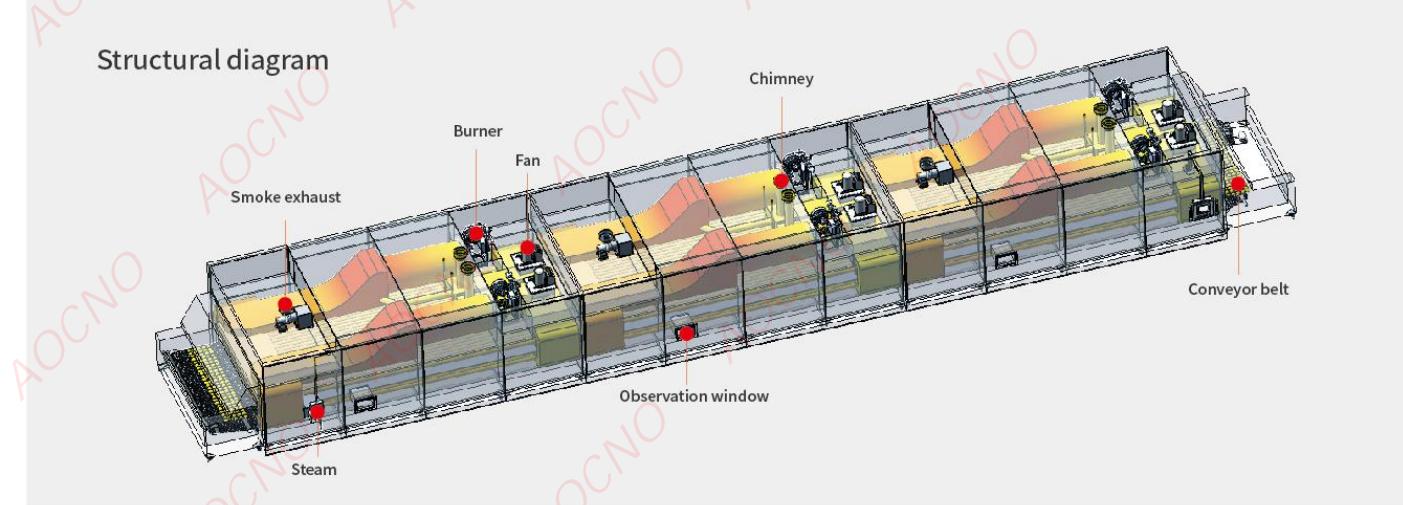
The FIR ceramic layer has the ability to heat quickly, which increases the volume, taste and freshness of baked products. At the same time, the baking time can be shortened by about 10-15%.

FIR technology heats the center of baked products faster than conventional baking methods. The system can effectively reduce baking time and reduce the baking area of the oven.



KEY COMPONENTS

- ★ Automatic deviation-correcting metal mesh belt transmission system
- ★ SIEMENS S7-1500 electrical control system
- ★ Upper and lower fire temperature zone heating and control system
- ★ PLC automatic intake and exhaust system
- ★ Heat exchange system (heat pipe exchanger system)
- ★ Hot air convection system
- ★ High-density thermal insulation system(Aluminum silicone wool)
- ★ Optional water injection and steam system into the oven
- ★ Combustion heating and baking steam exhaust system
- ★ Optional spray system after coming out of the oven



Rotary rack oven

According to the principle of baking the base fire for various baked goods, two cross air outlets and multiple guide plates are used to supply air to the bottom of each baking tray at low speed and high airflow, making the bread or cake in baking more fluffy.



EQUIPMENT PERFORMANCE

★ Super heat preservation

The insulation layer is made of high-density ultra-fine cotton sheet with good heat preservation performance and tight sealing to minimize heat loss.

★ High efficiency and low consumption

The latest EU standards and CE certification from the EU are adopted, with a computerized CAXA3D design system and CNC punching and laser cutting manufacturing systems. While ensuring high-quality baking, it also emphasizes the economy and durability of user use.

★ Super Steam

The flash evaporation system can generate sufficient steam at any time according to process requirements. The system can convert all 8 kilograms of water into steam within 20 seconds when steam is needed, improving production efficiency.

★ Clean and Environmentally Friendly

Fuel or gas type adopts special combustion design, so that the fuel can be fully combusted, and the cleanliness of the discharged gas is higher than the international environmental emission standards, all types of ovens are equipped with high temperature exhaust fan and smoke collector, when the oven door is opened, the exhaust can be quickly discharged to the outdoors.



KEY COMPONENTS

- ★ Suitable for baking various types of bread, mooncakes, cakes, Chinese pastries, and other products.
- ★ Equipped with three safety systems, accidents will not occur under any circumstances.
- ★ By using fluorescent lighting tubes, technicians can truly observe the baking color of food through the double-layer furnace door glass.
- ★ The temperature, time, rotation system, and combustion system of the entire machine adopt a coherent intelligent control method.

MODEL	Suitable Baking Pan Size (cm)	Baking area (m ²)	Yield (kg)	Power (kW)	Dimension (cm)	Weight (kg)
R4060D	40*60 16-18 pans	4.3	50	Oil-fired 1.5	165*173*225	650
				Electric 21		
				Gas 1.5		
R6080D	60*80 16-18 pans 40*60 32-36 pans	5.7-8.6	120	Oil-fired 2.0	205*230*225	1100
				Electric 42		
				Gas 2.0		
R80100D	80*100 16-18 pans 45*75-2 trolley 32-36 pans 46*76-2 trolley 32-36 pans	9.7-14.5	195	Oil-fired 3.0	230*230*240	1400
				Electric 58		
				Gas 3.0		
R80120D	80*120 16-18 pans 60*75-2 trolley 32-36 pans 40*60-2 trolley 64-72 pans	12.8-17.2	240	Oil-fired 3.75	245*242*258	1800
				Electric 71		
				Gas 3.75		

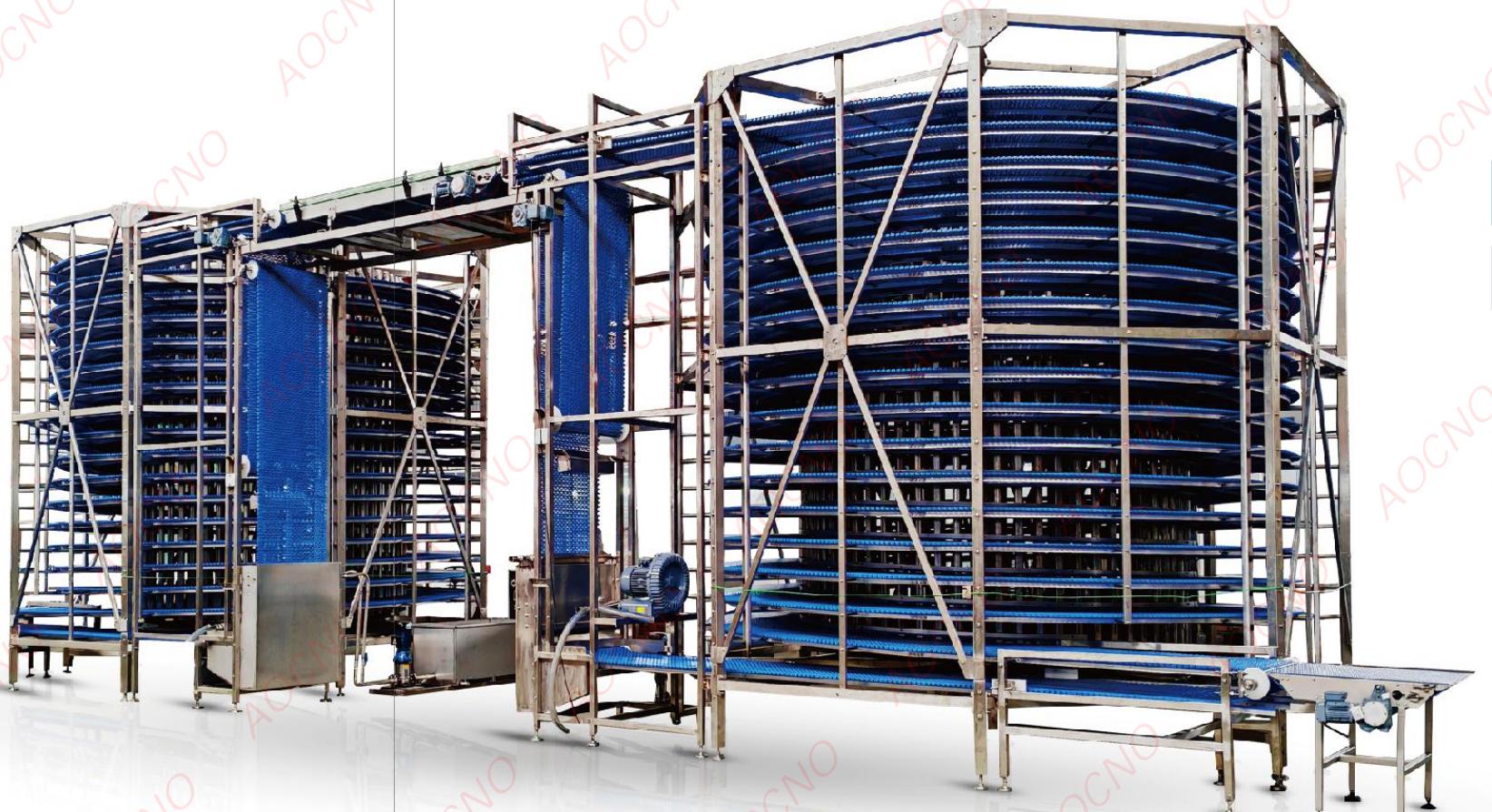
Spiral Cooler Multifunctional

Edge driving technology
With multiple application ranges



MACHINE CHARACTERISTICS

- 1 Industrialized and durable design, equipped with automated bread production lines. Optional plastic or stainless steel mesh belt.
- 2 Due to the use of intelligent transmission technology, each layer of mesh belt will automatically adjust its tension to maintain a uniform and consistent transmission force for each layer.
- 3 Due to the use of ultra-high polymer guide rails with low friction coefficient, there is no need to add lubricating oil during rotation and they can be maintained for many years without maintenance or replacement.
- 4 Various entry and exit directions can be designed according to the user's production site, such as low in and high out, high in and low out, two in and two out, three in and three out, and elliptical.



Cooling

Freezing

*
All spiral coolers are equipped with high-quality frequency converters, high-quality reducers, and electrical components. Meet the requirements of food safety laws.

Intralox DDS Direct Drive Cooling Tower



By drastically reducing belt tension and total system stress, DirectDrive Structure-Supported spirals ensure better system performance, reduced downtime, and substantially longer belt life.

- 1 Eliminates product orientation issues related to overdrive. Increases product load capacity, allowing maximum throughput
- 2 Reduced product imprints, reducing product losses caused by adhesion by up to 80%, minimizing costly unexpected downtime
- 3 Low tension patented technology can ensure that the mesh belt is always in a low tension state, not only preventing the occurrence of flipping, but also greatly extending the service life of the mesh belt.
- 4 Eliminate black spots and powder generated by metal mesh belts, and completely eliminate food safety hazards caused by metal mesh belts



*Intralox authorized manufacturing

The DirectDrive Stacker's belt supports its own weight on the inner and outer edges, removing the need for a traditional carry-way. This allows for twice the amount of belt-ing—within the same vertical space—as a structure-supported spiral conveyor.

- ★ Hygienic design cleans easily, efficiently, and thoroughly
- ★ Optimal freezing efficiency employing horizontal airflow
- ★ More tiers in a smaller vertical space
- ★ Simplified maintenance and sanitation procedures
- ★ Lower total cost of ownership compared to traditional self-stackers

Quick-Frozen Tower



PARAMETER

Structure
SINGLE/DOUBLE SPIRAL

Rotating cage diameter
1620-5800 MM

Number of mesh layers
6-40

Insulation storage board
PU INSULATION STORAGE BOARD
DOUBLE-SIDED STAINLESS STEEL

Freezing cooling time
STEPLESS VARIABLE FREQUENCY ADJUSTABLE

Mesh belt width
520-1372 MM

Control panel
PLC TOUCH SCREEN CONTROL

Refrigerant
FREON/AMMONIA/ CARBON DIOXIDE

Defrosting method
WATER FROST/
HOT AIR/ADF OPTIONAL



Bread spiral freezer



Baguettes quick spiral freezer

Intermediate Proofer

A Cradle style intermediate proofer

Dough range:

50-1500 g

Time

3-10 min

Production:

1000-3600 pieces/hour

- ★ Including automatic loading machine
- ★ Teflon bags that prevent dough adhesion
- ★ Stainless steel body
- ★ Siemens PLC Touch Screen
- ★ Settable proof time
- ★ The dough is counted by sensors
- ★ Conveyor unloading system controlled by photoelectric sensors



The dough with high tension and elasticity after being rounded is relaxed and relaxed after proof, which is beneficial for subsequent operations; Yeast produces gas, adjusts the extension direction of the gluten to make it extend in a directional manner, and does not damage the tissue state of the dough during pressing, while also enhancing its gas holding capacity; Make the surface of the dough smooth, enhance its air holding capacity, and prevent it from adhering to the rollers of the molding machine, making it easy to form and operate; The process is usually carried out in the intermediate proofer.

B Spiral style intermediate proofer

Dough range:

50-1500 g

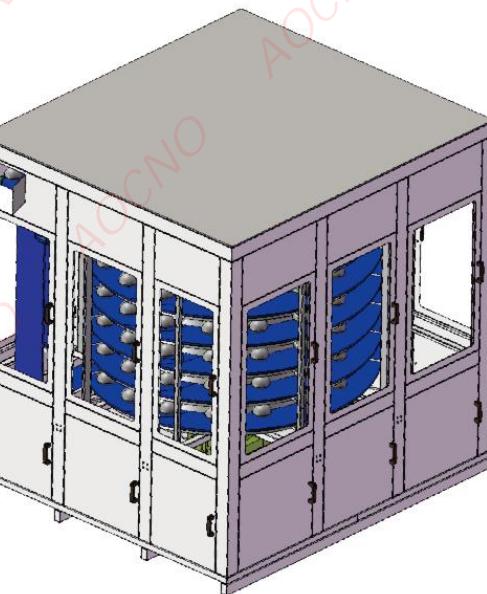
Time

3-10 min

Production:

1000-3600 pieces/hour

- ★ Suitable for industrial production with larger output
- ★ POM spiral conveyor belt to prevent dough adhesion
- ★ Stainless steel body
- ★ Siemens PLC Touch Screen
- ★ Settable proof time
- ★ The dough is counted by sensors
- ★ Smoother production process



Double speed spiral mixer

The dual speed spiral mixer, agitator and bowl rotate in the same direction at a constant speed. The reasonable difference in speed between the two allows the material to be continuously pushed, pulled, kneaded, and pressed, fully stirred, and quickly mixed. The dry flour is evenly hydrated, generating gluten, and forming various dough that meets customer needs.

Product Features

1. Two speeds: high speed and low speed
2. Integrated body, sturdy and reliable
3. Equipped with transparent safety cover, open and stop, ensuring safety
4. Suitable for various types of dough
5. Independent bowl motor
6. Food grade stainless steel bowl
7. Dual time instrument control only requires setting a time program once to achieve automated operation

Parameter

MODEL	POWER	POWER	BOWL VOLUME	WORK ABILITY (WATER: FLOUR 0.6:1)	NET WEIGHT	GROSS WEIGHT	PACKAGE SIZE
SMF60A	3~380 V 50 Hz	5.8 kW	90 L	25kg flour/time	310 kg	350 kg	1230*770*1330
SMF100C	3~380 V 50 Hz	6.8 kW	130 L	50 kg flour/time	445 kg	500 kg	1340*850*1380
SMF130C	3~380 V 50 Hz	12 kW	215 L	75 kg flour/time	720 kg	850 kg	1550*1020*1640
SMF200C	3~380 V 50 Hz	16 kW	330 L	125 kg flour/time	1000 kg	1100 kg	1840*1100*1770



Automatic tipping spiral mixer

Sound dual speed motor, imported from the United States with intelligent belt transmission structure, mixer hook and center made of stainless steel, surface cylinder made of 304 stainless steel, with button device, easy to maintain and replace.

Made of high-strength stainless steel, durable and self tipping, suitable for industrial production of various hard, soft, and high gluten dough. The dough can be automatically tilted to the divider.

Advantage

★ Spiral mixing rod

Mix the flour thoroughly with a mixing rod

★ Microcomputer control

Simple control panel, dual speed rotation, smooth operation

★ Thickening bowl

304 stainless steel thickened bowl for durability and durability

Parameter

MODEL	POWER	POWER	BOWL VOLUME	WORKABILITY (WATER: FLOUR 0.6:1)	NET WEIGHT
SMT100C-125L	3~380 V 50 Hz	6.8 kW	130 L	50 kg Dry flour/time	445 kg
SMT130C-125L	3~380 V 50 Hz	12 kW	215 L	75 kg Dry flour/time	1060kg
SMT130C-160L	3~380 V 50 Hz	12 kW	215 L	75 kg Dry flour/time	1100kg
SMT200C-125L	3~380 V 50 Hz	18 kW	330 L	125 Dry flour/time	1300 kg
SMT200C-160L	3~380 V 50 Hz	18 kW	330 L	125 Dry flour/time	1350 kg



Removable Bowl Spiral Mixer

Stainless steel body, industrial grade durable design, vertical hydraulic lifting system.

Standard Configuration

Closed cover to reduce flying powder

Strong machine body design, high-strength stainless steel mixer, more durable

Siemens touch screen, capable of setting more than 10 mixing programs

Equipped with a dough temperature sensor and a dough temperature display function



ADVANTAGE

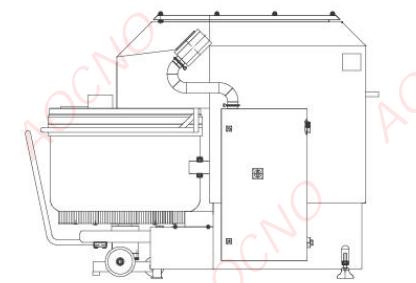
- ★ The clamp type hydraulic arm eliminates outdated hook type connection mechanisms
- ★ Plastic steel gears replace outdated frictional surface cylinder transmission mechanisms

Each model of dough cylinder has a design capacity that exceeds the marked capacity by 20%. With reasonable rotational speed and precise gap between the mixer and the bowl, higher quality dough can be stirred in a shorter time

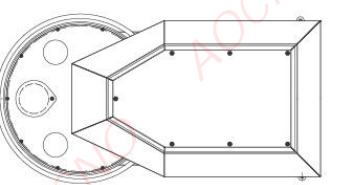
- ★ The equipment is suitable for industrial production of various hard and soft dough and high strength dough
- ★ Optional, automatic water metering and adding system; (Declaration during place the order)

Parameter

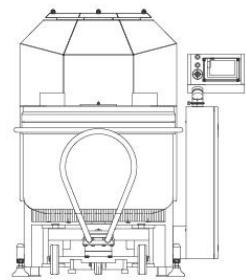
MODEL	Inside dimension	Volume	Voltage	Frequency	Input power	Spiral power	Bowl motor power	Mixer speed	Bowl speed	Work ability (dough)	Weight
SMR130B	Φ800×448mm	220L	220/380V	50/60Hz	13.5kW	4/9kW	1.1kW	115/230R/min	17.8R/min	130kg	1400kg
SMR200C	Φ900×548mm	330L	220/380V	50/60Hz	22kW	5/17kW	2.2kW	102.5/205R/min	11.7R/min	200kg	1600kg
SMR300C	Φ1098×548mm	500L	220/380V	50/60Hz	27kW	7/20kW	1.5kW	100/200R/min	12R/min	300kg	1980kg



Product Drawing-SIDE VIEW



Product Drawing-TOP VIEW



Product Drawing-FRONT VIEW

Removed Bowl Mixer (multi-purpose)

This equipment is suitable for stirring raw materials such as cake soft dough, and can also be used for products with added granular raw materials.

Standard Configuration

- Stainless steel body
- With 50 recipe programs
- Hydraulic clamping system connected to the bowl
- Vertical lifting machine head



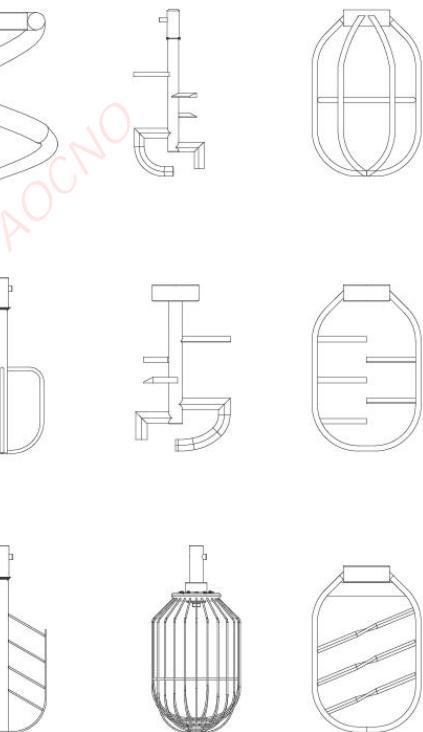
ADVANTAGE

- Double mixing tools, Siemens PLC. 80-450 r/min variable frequency speed regulation
- With a white scraper to keep the inside of the bowl clean
- Rotating the bowl to stir the raw materials more fully
- Closed bowl lid to reduce flying powder
- The bowl is movable
- Optional, a bowl lifter with nylon scraper

Parameter

MODEL	Bowl inside dimension	Bowl volume	Power	Voltage
DMR250L	Φ800x548mm	250L	9kW	220/380V
DMR330L	Φ900x548mm	330L	15kW	220/380V
DMR500L	Φ1098x548mm	500L	22kW	220/380V

Mixing tools



8-Shaped Double Rotation Mixer

The latest industrial grade mixer developed by AOCNO, with a stainless steel body and heavy-duty design, is an ideal mixing equipment for industrial baking, with high-performance dough stretching.

Vertical lifting Strong power
Suitable for super hard and super soft dough

STANDARD CONFIGURATION

- ★ Siemens 7-inch touch screen
- ★ PLC variable frequency motor
- ★ Stainless steel body
- ★ Voltage 220/400V 3-phase



Variable frequency speed regulation, 50 program settings and memory.
Reduce mixing time by 35%.

A ACN 200

Power
22 kW
Bowl capacity
330 L
Machine weight
1600 kg
Packaging weight
1750 kg
Lifting dimension
1450x1900x2200 mm

B ACN 320

Power
38 kW
Bowl capacity
500 L
Machine weight
2300 kg
Packaging weight
2550 kg
Lifting dimension
1650x2200x2300 mm

C ACN 450

Power
47 kW
Bowl capacity
1070 L
Machine weight
3000 kg
Packaging weight
3500 kg
Lifting dimension
2000x2700x2500 mm

Horizontal Mixer (direct drive system)

Suitable for the production and mixing range of various types of dough.

The body is made of 304 and 316 stainless steel, with a heavy-duty design that is more sturdy and durable.

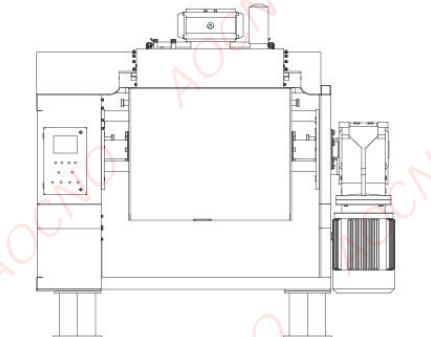


ADVANTAGES

- ★ Open framework design for easy cleaning
- ★ The German SEW reducer is directly driven without the need for chain belts
- ★ Siemens control system, capable of setting multi-level and continuously variable speeds
- ★ Ethylene glycol coolant circulation system, precise dough temperature control
- ★ Touch the screen to set and display the dough temperature
- ★ High standard design of Electrical safety



Product Photo



Product Drawing

Customizable Matching Options

★ Optional dough pneumatic inlet	★ Climbing conveyor
★ Bowl lifter	★ Dough pump
★ Optional trough size 500L, 800L and 1000L	

Bowl Capacity: 400^{lb} 600^{lb} 800^{lb} 1000^{lb} 1300^{lb} 1600^{lb}

Parameter

TYPE	Production	Bowl capacity	Power	Weight	Voltage	Frequency
#600	600 Lb	680 L	37kW	4500 kg	220/380V	50/60 Hz
#1000	1000 Lb	1075 L	47kW	6500 kg	220/380V	50/60 Hz

Vertical lifter

Can be paired with an industrial bread overall solution and can be used separately. The equipment has the function of easily pouring dough from the bowl into the hopper. It can be customized according to the customer's dough mixer bowl type or trough type.

The tipping height is optional

Transfer materials of different materials

Save labor and improve efficiency

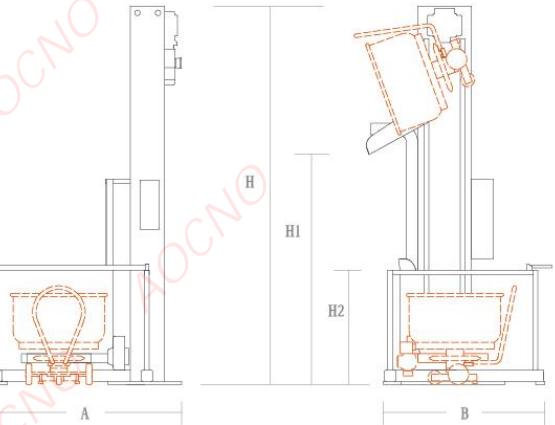
*The equipment is configured according to the specific size of the customer's bowl trough



Product Photo



Product Drawing



Parameter

Model	Power	Lifting weight	Size (mm)				Equipment weight
			A	B	H	H1	
MGJS130A-200	1.3 kW	500 kg	1645	1222	3320	2020	1000
MGJS200-200	1.75 kW	600 kg	1690	1300	3325	2020	1000
MGJS300-200	1.75 kW	800 kg	1860	1420	3325	2020	1150

Dough Pump-Chunker

The principle of double screw extrusion is used to exhaust and transport dough, resulting in a finer internal structure of the bread, uniform honeycomb structure, and no large pores.

Its role can be better reflected in staple bread and hamburger products.

Double screw structure design for more stable conveying process

Complete machine 304 stainless steel

Hopper inclined structure design makes conveying dough more reasonable

Hourly conveying capacity

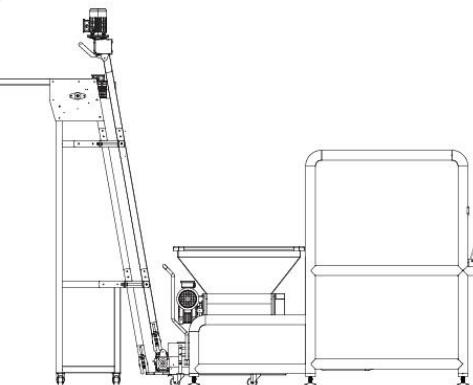
2000 kg 3600 kg 5000 kg

Hopper capacity

500L 800L 1000L

Coveyor Lifter

This machine can transport dough from low to high to the provider hopper, saving manpower and making it easy to operate. Customizable high, low, far, and near.



High Precision Dough Divider

AOCNO high-precision dough divider can efficiently segment toast, hamburgers, hot dogs, and pizza dough. Vector technology metering pumps improve dividing.

Innovative technology Multiple Patents

★ ACCURACY

Advanced screw vector extrusion technology and advanced dough segmentation machine achieve the most accurate cutting, with an accuracy deviation of no more than 1%.

★ EFFICIENCY

The maximum running speed during cutting can be up to 100 cuts per minute.

Voltage: 220/380V

Range: 50/60Hz

★ CHARACTERISTICS

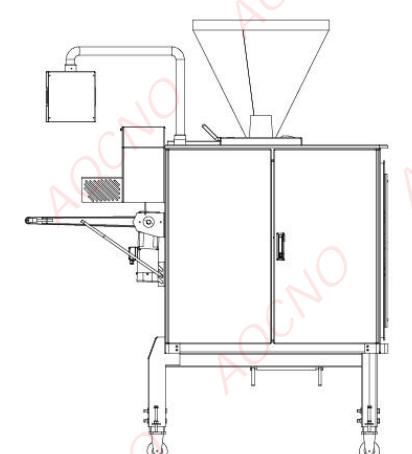
Vector screw extrusion technology improves product uniformity, low maintenance rate, and maintains high-precision cutting throughout the 15 year lifespan of the machine.

★ QUALITY

No need to oil, reducing operating and cleaning costs. Efficient design, fewer moving parts, and lower total maintenance costs. The vacuum exhaust soft extrusion technology enhances the extensibility of the dough, expels the fermented gas, generates new gas, and enhances the bread flavor.



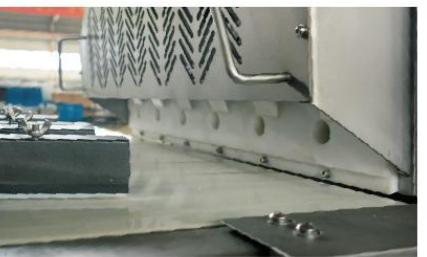
Product Photo



Product Drawing



500-1000g 300-600g 200-400g 30-200g



Parameter

MODEL	Power	Range	Number of divided dough	Maximum divided weight
ACN-VE800	7.5kW	25-300 g	100pcs/min	800kg/hour
ACN-VE1200	9kW	30-400g	100pcs/min	1200kg/hour
ACN-VE1600	12kW	40-500 g	100pcs/min	1600kg/hour
ACN-VE2400	15kW	100-1000 g	75pcs/min	2400kg/hour
ACN-VE3600	22kW	200-1500 g	75pcs/min	3600kg/hour

Belt Frozen Rounder

Belt rounder machine can make dough with different weights to make it smooth.



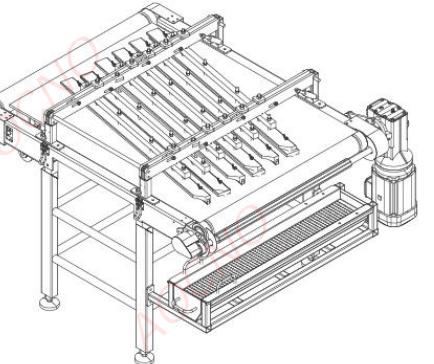
ADVANTAGES

- ★ The body is made of 304 stainless steel, with a tabletop PU belt and rolling rails for rounding.
- ★ High hardness aluminum alloy circular rail coated with Teflon non adhesive layer.
- ★ Optional ethylene glycol cooling system Ensure that the dough maintains low-temperature rolling during continuous rolling, achieving high-quality rolling effects.

Six rails rounder



Product Photo

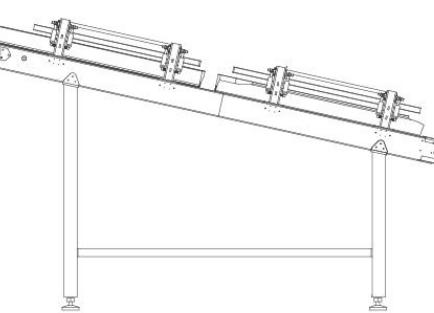


Product Drawing

Single rail rounder



Product Photo



Product Drawing

Industrial Toast Moulder

The latest industrial grade toast moulding machine, with a stainless steel body and heavy-duty design, is an ideal equipment for industrial toast production lines, with high-performance dough stretching and multi-layer roll function.

Parameter

Maximum capacity	Makeup range	Power	Voltage	External dimensions	Makeup width
*4200 Pcs/hour	100-1500 g	3.5kW	220/380V	5600X1200X1650 mm	420 mm
Standard configuration	Siemens 7inch touch screen - PLC - SEW reducer				
Optional configuration	1.Four dough cutting knives 2.Auto panner 3.Auto flour sieves, automatic recycling seeders 4.Anti stick blowing devices				

*Depending on product condition



Machine head has dual reducers



Auto cutter



Scale line

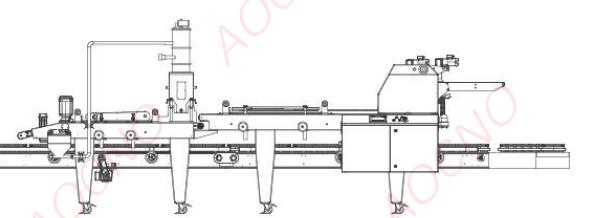


Auto seeder

Seeding function



Product Photo

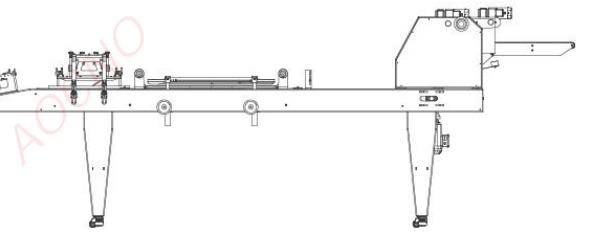


Product Drawing

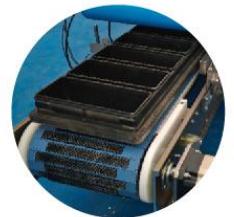
Cutting function



Product Photo



Product Drawing



High Speed Toast Moulder



ADVANTAGES

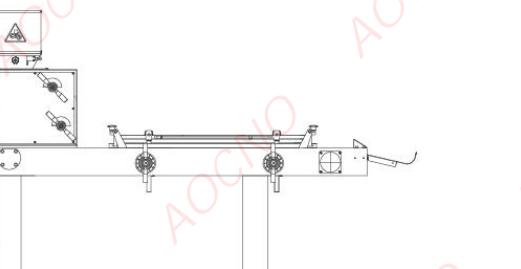
- ★ Immersion design, pressure wheel treated with hard soldering, not touching dough, not easy to scratch
- ★ Fast speed, low noise, and adjustable dough length
- ★ Good exhaust performance, fully elongating the dough
- ★ The finished product has good insulation and good organization
- ★ Food grade plastic

Parameter

Maximum capacity	Makeup range	Power	Voltage	External dimensions	Makeup width
*3600Pcs/hour	50-800 g	3kW	220/380V	4085*910*1675mm 2500*1070*1700mm	400mm



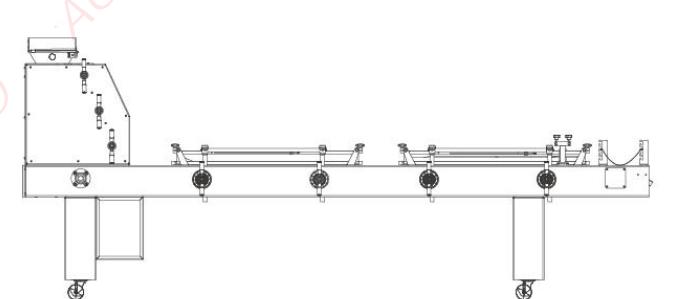
Product Photo



Product Drawing



Product Photo



Product Drawing

Depanner

Achieving gentle and high-efficiency depanning work, the device has a variety of sizes and configurations to choose from. The depanning achieves continuous and controllable separation. The continuous depanner machine can de-mould the full pan of bread at one time to facilitate the next process.



ADVANTAGES

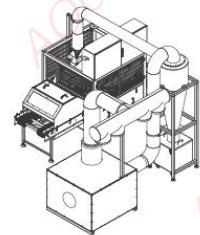
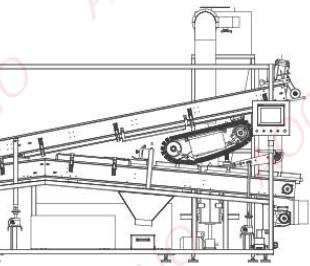
- ★ The continuous depanner machine maintains the integrity of the bread appearance and reduces damage
- ★ Simple and convenient operation
- ★ Open structure, easy to clean and maintain
- ★ Easy installation and debugging

Parameter

Body material	Controller	Transmission	Motor	Fan
Stainless steel 304	PLC touch screen configuration controlled by Siemens	German thickened PU belt	German SEW motor	High suction fan configuration

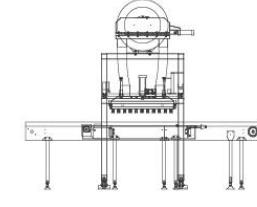
Continuous Depanner

Used for the industry production lines such as hamburger, hot dog and loaf bread.



Needly type depanner/Vacuum depanner

Suitable for depanning bread and cakes with uneven surface, fancy bread, and products with different shapes.



Pan System



PAN cooler



PAN cleaner



PAN inverter

The machine is used on continuous production lines, such as hamburgers and hot dogs. During continuous production, the pan is lifted and transported, cooled to room temperature, and turned upside down to enter the pan stacking and collection process.

According to production requirements, order machine models.

Voltage
220/380V

Power
5-15kW

Production
500-1600 pans/hour

Voltage
220/380V

Power
5-7.5kW

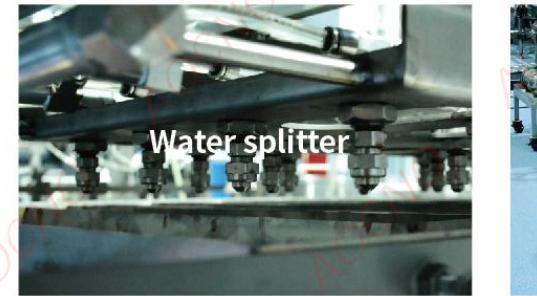
Production
500-1600 pans/hour

Voltage
220/380V

Power
1.5kW

Production
500-1600 pans/hour

Seeding System



Water splitter



Sesame seed sprinkler



Glazer

Work continuously on line with water splitter. The machine stores multiple pattern programs, and the PLC touch screen can set multiple pattern cutting scratches according to the variety. Online without stopping, without vibration.

Tracking type without stopping or vibration, spray sesame and other granular raw materials with water. Equipped with 4 sets of precise positioning molds that can be quickly replaced, it saves 30% of raw materials compared to ordinary sprinklers. The water spray machine has a linear water scratch function. The PLC touch screen can set the spraying amount.

Voltage
220/380V

Power
5-15kW

Production
500-1600 pans/hour

Voltage
220/380V

Power
5-7.5kW

Production
500-1600 pans/hour

Voltage
220/380V

Power
5-7.5kW

Production
500-1600 pans/hour

Pan Management System

Suitable for the hamburger, hot dog production line and the toast production line.

Support production customization.

Durable sturdy

Fully intelligent

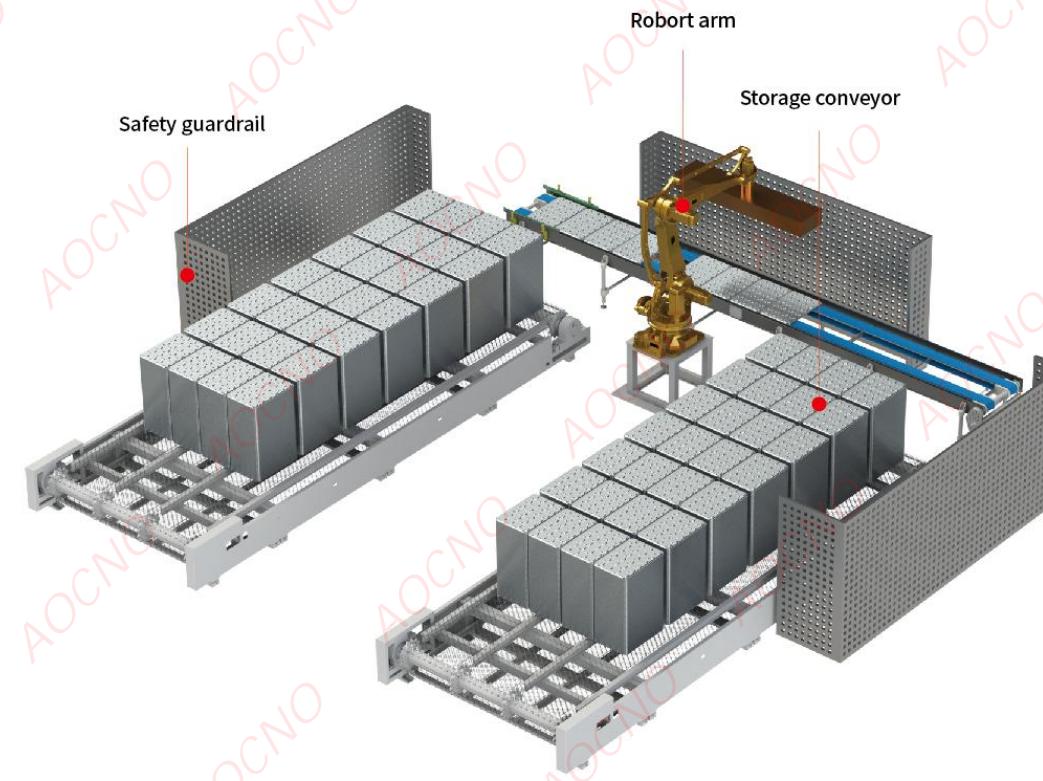
Traceless electromagnets do not produce magnetic particles

Stainless steel safety guardrail

Parameter

Capacity	Voltage	Frequency	Power
500-5000 pans	220/380V	50/60Hz	7.5-20kW

Pan stacker & unstacker



Pan Conveys

For production line pan conveyors, curves, module conveyor etc. Support production customization.

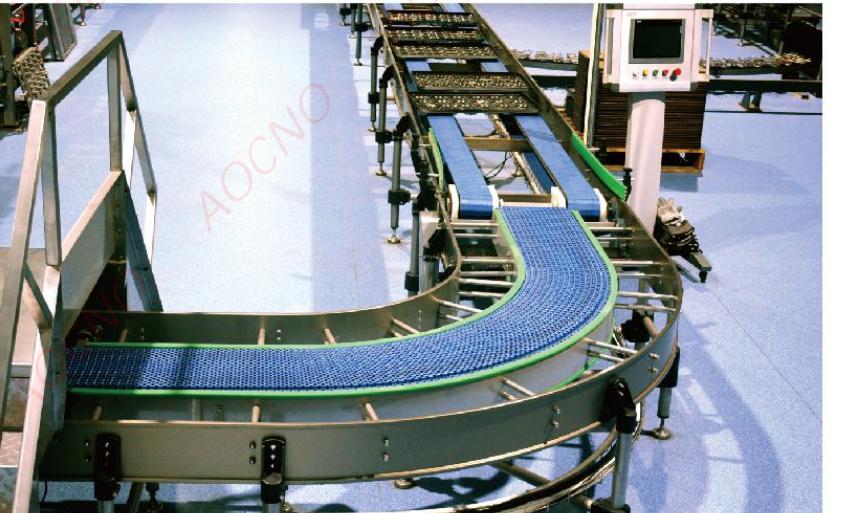


Production line bread pan conveying system

Bread climbing and sorting conveyor



180° Turning conveyor



90° Turning conveyor

CHARACTERISTIC

- ★ No need for lubricating oil or tension
- ★ Conveyor belts have longer service life and lower wear
- ★ Simpler cleaning and maintenance
- ★ Improving worker safety
- ★ Lower risk of product wear or pollution

Sponge Dough Proofer

Suitable for various types of bread that require traditional flavors such as burger, hot dog, toast, etc.

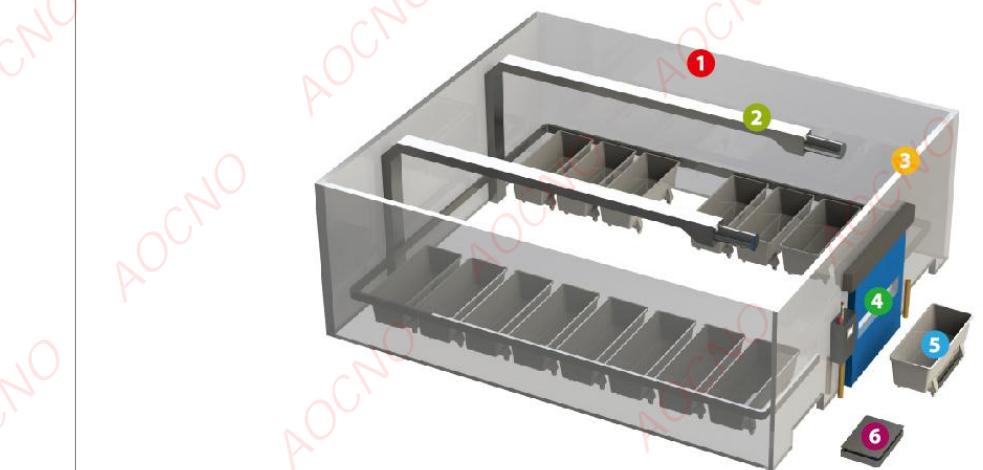
Double sided stainless steel, 100mm PU foam insulation layer.

Automatic rolling shutter door with transparent window.



ADVANTAGES

- ★ PLC precise temperature and humidity control system.
- ★ Cold water spray water adding system, circulating convection system.
- ★ The AGV automatic vehicle accurately and automatically pushes in and out the cylinder.
- ★ Automatic door opening and automatic closing.
- ★ Gas fuel and electric heating centralized control systems can be ordered.



- ① Double sided stainless steel
- ② Cold water spray dosing system
- ③ 100mm PU foam insulation layer
- ④ Automatic transparent window roller shutter door
- ⑤ Trough
- ⑥ AGV automatic vehicle

Robot automatic moving bowl

- ★ Intelligent automatic control, using a servo wheel walking system
- ★ Laser obstacle avoidance 360 degree steering
- ★ The QR code identifies each cylinder
- ★ Made of 304 stainless steel body

Type	Item	Specification	Notes
Parameters	Size (L*W*H)	1200*800*280mm	
	Weight	300Kg	
	Max payload	800Kg	
	Width of walking passage	> 1000mm	
Battery life	Swing channel width	> 1400mm	
	Capacity	48V/100Ah	Lithium Iron Phosphate
	Lifetime (times)	DOD>=80% 1500	0.5C charging, 0.5C discharging
	Endurance time	8h	
	Charging method	Manual+automatic	Manual ≤ 20A, automatic ≤ 25A
	Charging time	Manual: 5h Automatic: 2h	From 10% to 90% of battery capacity

Slicing and Packing

Slicing and packaging systems can be integrated into the complete solution or customized independently. To complete all the production links before the product is launched.

Hamburger slicing

- ★ Stainless steel material
- ★ Variable frequency speed regulation
- ★ High quality motors
- ★ Imported blades
- ★ Sharp and durable
- ★ Adjustable cutting thickness
- ★ Flat cut surface
- ★ Uniform cutting strength



Capacity
12000 PCS/HOUR

Classification
100% 80% FULL CUT

Customized
Bilayer SECTION

Automatic organization and packaging
6000-36000 PCS/HOUR

Customers



Suppliers

