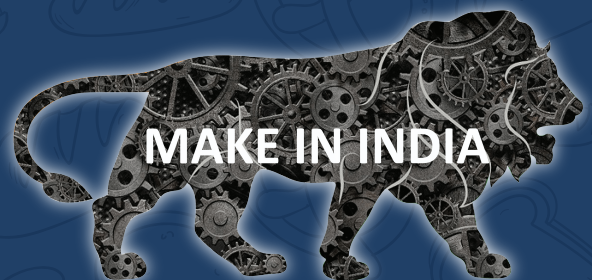


EQUATOR BAKERY MACHINES



**ITALIAN QUALITY CUSTOMISED BAKERY EQUIPMENT
MADE IN INDIA WITH SKILLED INDIAN TALENTS**

- ✦ Bakery Equipments Manufacturing
- ✦ Bakery Items Production Unit Rental
- ✦ Commercial Baking Institute
- ✦ Bakery Equipments Service



GAS OVEN



ITEM	VOLTAGE	POWER	WEIGHT	DIMENSIONS (mm)		
				L	W	H
1 DECK 1 TRAY GAS OVEN	220V, 50 Hz	75W/hr	95KG	1020	590	575
1 DECK 2 TRAY GAS OVEN	220V, 50 Hz	75W/hr	135KG	1330	840	670
1 DECK 3 TRAY GAS OVEN	220V, 50 Hz	75W/hr	180KG	1830	890	670
2 DECK 4 TRAY GAS OVEN	220V, 50 Hz	150W/hr	250KG	1330	820	1370
2 DECK 6 TRAY GAS OVEN	220V, 50 Hz	150W/hr	290KG	1830	890	1400
3 DECK 6 TRAY GAS OVEN	220V, 50 Hz	225W/hr	360KG	1330	820	1700
3 DECK 9 TRAY GAS OVEN	220V, 50 Hz	225W/hr	450KG	1830	870	1700

ELECTRIC OVEN

- With Over Load Function
- With Over Heat Protection
- With Leakage Protection Function



E101 ED



E102 ED / E103 ED



E204 ED / E206 ED



E306 ED / E 309 ED

MODEL	ITEM	VOLTAGE	POWER	WEIGHT	DIMENSIONS (mm)		
					L	W	H
E-101 ED	1 DECK 1 TRAY ELECTRIC OVEN	220V/50Hz	3.2KW/hr	55KG	1030	640	450
E-102 ED	1 DECK 2 TRAY ELECTRIC OVEN	220V/380V, 50Hz	6.3KW/hr	78KG	1340	950	690
E-103 ED	1 DECK 3 TRAY ELECTRIC OVEN	380V, 50Hz 3~	8.2KW/hr	115KG	1680	850	580
E-204 ED	2 DECK 4 TRAY ELECTRIC OVEN	380V, 50Hz 3~	12.6KW/hr	188KG	1340	950	1390
E-206 ED	2 DECK 6 TRAY ELECTRIC OVEN	380V, 50Hz 3~	16.4KW/hr	168KG	1680	850	1240
E-306 ED	3 DECK 6 TRAY ELECTRIC OVEN	380V, 50Hz 3~	25.2KW/hr	258KG	1340	950	1690
E-309 ED	3 DECK 9 TRAY ELECTRIC OVEN	380V, 50Hz 3~	24.6KW/hr	258KG	1680	850	1670

Rotary Rack Oven

- ◆ Perfect colour for bread/rusk/biscuit
- ◆ Low fuel consumption
- ◆ High efficiency thereby reduces baking time
- ◆ High quality insulators used
- ◆ Rugged body and Italian design chambers to withstand high rigors
- ◆ Italian burners for better flame quality



SPECIFICATION

Model	64	80	120	168	336	672
Dimension (in ft)	5x6x4	6x4x6	6x4x7.5	6x4x9.5	7.5x5.2x9.5	11.4x8.7x9.0
Tray Size (in mm)	450x450	450x450	450x700	450x700	450x700	450x700
Power (in HP)	2.5	2.5	2.5	3.5	4	6.2
Number of Trolleys	1	1	1	1	1x2	4
Breads (400gms)	64	80	120	168	336	672
Sponge Cake (in kgs)	11	19	38	53	106	212
Bun (45gms Pieces)	160	224	336	432	864	1728
Biscuit (in Kgs)	6-8	9-10	15-16	20	40	80
Rusk (in kgs)	6-7	9.5	13-14	18-20	36	72
Khari (in Kgs)	5	7	9	12	24	48
Patties / Puff (No's)	160	195	325	450	900	1800

Dough Sheeter

Dough Sheeter is used to roll the dough to very minimum thickness. This Machine reduce the manual work of sheeting thus giving better quality product in minimum time.

Specifications

Belt Dimension	580 x 2860 mm
Roller Dimension	600 mm (L)
Roller to Roller Height	MAX. 34 mm, Min. 1 mm
Power	1 HP
LxBxH (mm)	3300 x 1200 x 1350mm mm



Mini Moulder

Specifications

Model	MINI MOULDER
Capacity- pc/hr	2000
LxBxH (mm)	1770x660x1200mm
Power	0.5 HP
Weight of Dough	100 - 800 gm



Cookies Machine - PLC Model

The machine uses a dual speed motor for the nozzle rotation. Heavy duty geared motor powers up the feeder rollers and a servo motor is used to power up the tray movement. We provide a touch screen interface that provides the user with the following options:

- 1) Various Cookie Designs
- 2) Nozzle Rotation
- 3) Number of rows
- 4) Gap between rows

Specifications

Model	No. of nozzles	production speed* (Wire cut) (Dropping)		Tray Conveyer	Power	Dimension LxBxH (mm)
PLC-350	5	65	50	Belt	2.04 HP	1650x1260x1400
PLC-400	6	65	50	Belt	2.04 HP	1650x1305x1400
PLC-450	7	65	50	Belt	2.04 HP	1650x1355x1400
PLC-600	9	65	50	Belt	3.04 HP	1650x1440x1400
PLC-700	10	65	50	Belt	3.04 HP	1650x1550x1400



Sample End Products of Cookies Machines

Straight drop	Twist drop	Drag drop	Drag Twist drop	Wire cut

Spiral Mixer



- Double Speed - Dual Timers
- Belt Drive

ITEM	VOLTAGE	POWER	WEIGHT	DIMENSIONS (mm)			MIXING SPEEDS RPM	FLOUR CAPACITY
				L	W	H		
20L SPIRAL MIXER	220V/380V	1.1KW/hr	92KG	675	400	825	250/125	6KG
30L SPIRAL MIXER	220V/380V	2KW/hr	103KG	730	445	860	250/125	10KG
40L SPIRAL MIXER	220V/380V	2.8KW/hr	133KG	754	490	1055	250/125	12KG
50L SPIRAL MIXER	220V/380V	2.8KW/hr	194KG	794	520	1055	226/158	18KG
60L SPIRAL MIXER	380V, 3~	2.8KW/hr	195KG	876	526	1120	285/138	20KG
80L SPIRAL MIXER	380V, 3~	2.8KW/hr	195KG	920	580	1120	285/138	25KG



Specifications

Model	Capacity	LxBxH (mm)	HP
H - 50	50 Kg. Dough (30Kg. Flour)	1150 x 600 x 1100	3 + 1
H - 100	100 Kg. Dough (60Kg. Flour)	1320 x 820 x 1480	7.5 + 1.5
H - 150	150 Kg. Dough (90Kg. Flour)	1450 x 975 x 1580	10 + 2

Cake Planetary Mixer



- High Quality Transmission Gear & Belt
- Three Speed & Three Function
- Oil Bath Gear Box
- With Hook, Whip & Beater
- With Safety Guard
- High Quality Motor

MODEL	ITEM	VOLTAGE	POWER	WEIGHT	DIMENSIONS (mm)			MIXING SPEEDS RPM	FLOUR CAPACITY
					L	W	H		
B5	5L CAKE MIXER	220V	0.3KW/hr	18KG	450	290	490	VARIABLE	0.5KG
B7	7L CAKE MIXER	220V	0.35KW/hr	22KG	490	290	500	VARIABLE	0.7KG
B10	10L CAKE MIXER	220V	0.45KW/hr	56KG	530	450	760	408/200/110	1KG
B20	20L CAKE MIXER	220V	0.75KW/hr	80KG	540	450	860	408/200/110	3KG
B30	30L CAKE MIXER	220V	1.1KW/hr	109KG	630	550	1000	408/200/110	3.5KG
B40	40L CAKE MIXER	380V, 3	1.5KW/hr	150KG	800	700	1200	310/160/80	4.5KG



Specifications

Model	Capacity in ltrs	Capacity in kgs	HP	LxBxH (mm)
C-40	40 ltrs	16 kgs	3	985 X 650 X 1250
C-60	60 ltrs	24 kgs	4	1070 X 730 X 1420
C-100	100ltrs	40 kgs	5	1275 X 875 X 1640

	Biscuit Batter Capacity (in kgs)	Gel Cake Batter Capacity (in kgs)	Butter Cream Batter Capacity (in kgs)	Plum Cake Batter Capacity (in kgs)
C40	20	14	20	25
C60	30	21	30	38
C100	50	35	50	63



Cakes Biscuits Scraper

Bread Slicer



MODEL	ITEM	VOLTAGE	POWER	WEIGHT	DIMENSIONS (mm)			BREAD LENGTH
					L	W	H	
BS31-B	BREAD SLICER 31 BLADES 12mm	220V	0.25KW/hr	59KG	650	660	760	360mm



**FB300
BAGUETTE MOULDER**



**HLM-36S / 30S
SEMI-AUTOMATIC
DOUGH DIVIDER & ROUNDER**

Service available across India and upbroad.

