



# 麦神自动化

## Masbake Automation

**中国·广东江门市麦神自动化设备有限公司**

China · Guangdong Jiangmen Masbake Automation Equipment Co., Ltd

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Mutton fat cake production line



Mutton fat cake production line

Type	MS-066
External size	16800*1200*1950
Total power	19KW
Input power	380V
Weight	2300KG
Capacity	0-800KG/Hour

Key Features

1. Designed for large-scale, standardized production of traditional suet flatbread and its various specifications and flavor variations.
2. Modular structure with integrated dough sheeting, forming, and conveying units, all coordinated through a centralized control system.
3. Multi-roller sheeting ensures uniform thickness, smooth surface, and a glossy finish without damaging the dough structure.
4. PLC control with touchscreen interface for fully modern automated operation.
5. Stainless steel frame, durable, stable, and hygienic.
6. High efficiency with daily output of tens of thousands, ideal for industrial production.



Pizza production line

Pizza production line

Type	MS-046
External size	11700*1260*1660
Total power	6.5KW
Input power	380V
Weight	2300KG
Capacity	0-120Piece/Min

Key Features

1. Suitable for large-scale production of various pizzas, including thin crust, thick crust, par-baked, and fully baked frozen pizzas.
2. Modular design with flexible configuration for forming, sauce depositing, topping, and baking.
3. Dough base formed by roller sheeting or hand-crafted simulation, ensuring consistent size, weight, and thickness.
4. Automated control system with quick recipe switching and precise sauce/topping dosing.
5. Full stainless steel structure, easy to clean, compliant with HACCP standards.
6. High efficiency with hourly output from hundreds to thousands of pizzas, ideal for industrial production.



Fully automatic tart shell rolling pin production line



Fully automatic tart shell rolling pin production line

Type	MS-031
External size	9600*1300*1480mm
Total power	8KW
Input power	380V
Weight	1300KG
Capacity	0-50Loaf/Min

**Key Features**

1. Designed for processing dough sticks and sheets for egg tarts and Portuguese tarts.
2. Advanced rolling technology ensures smooth, even dough with minimal shrinkage.
3. User-friendly operation with a movable control box and color touchscreen.
4. High-precision photoelectric tracking for accurate thickness control.
5. Stainless steel frame, durable, stable, and hygienic.
6. Reduces labor costs with high automation and improved production efficiency.



Palmier(butterfly pastry) production line



Palmier(butterfly pastry) production line

Type	MS-061A
External size	9800*1870*1530
Total power	8.5kw
Input power	220V/50Hz
Weight	1100kg
Capacity	0-120Piece/Hour

**Key Features**

1. Designed for automated, high-efficiency production of palmiers, replicating traditional laminated folding processes.
2. Integrates sheeting, programmable folding, sugar sprinkling, rolling, and slicing.
3. Precision folding rollers and cooling system create hundreds of layers for a crisp, flaky texture.
4. Advanced control system ensures accurate adjustment of roller gap, speed, and cooling temperature.
5. Hygienic design for controlled production, minimizing contamination risks.
6. High output, reducing multi-day manual processes to minutes with consistent product quality.



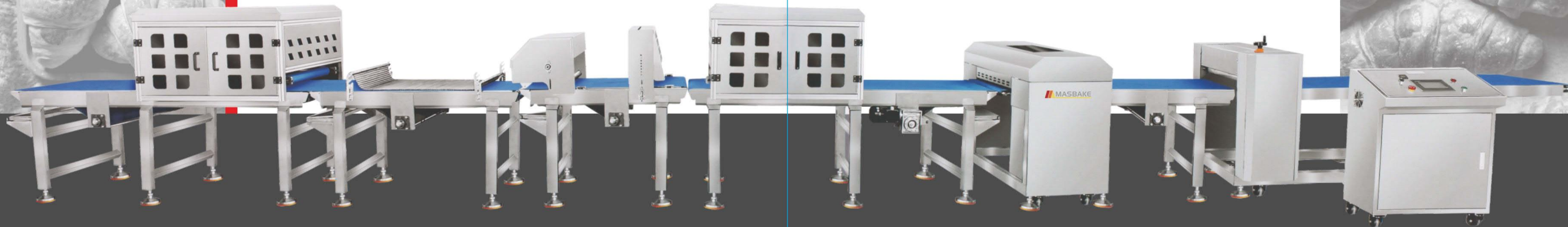
Croissant production line

Croissant production line

Type	MS-027A
External size	12460*1550*1450mm
Total power	7KW
Input power	220V
Weight	2350KG
Capacity	0-3Ton/Hour

Key Features

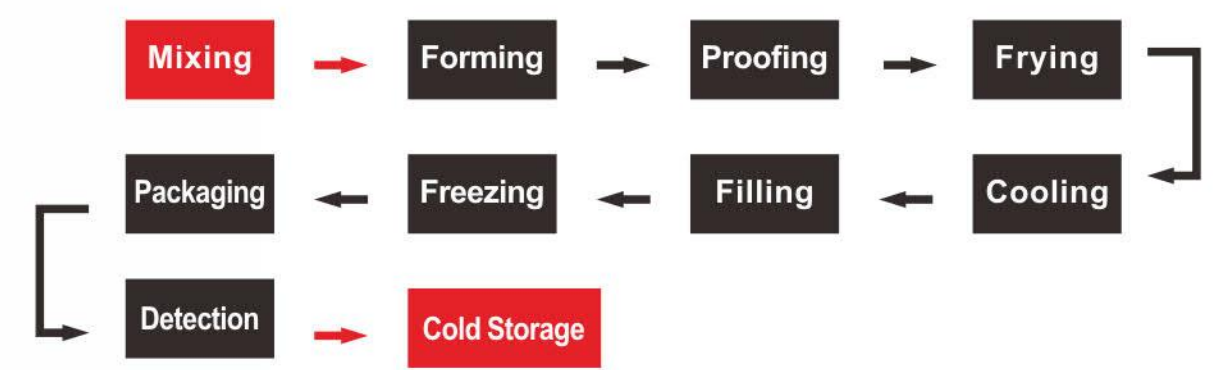
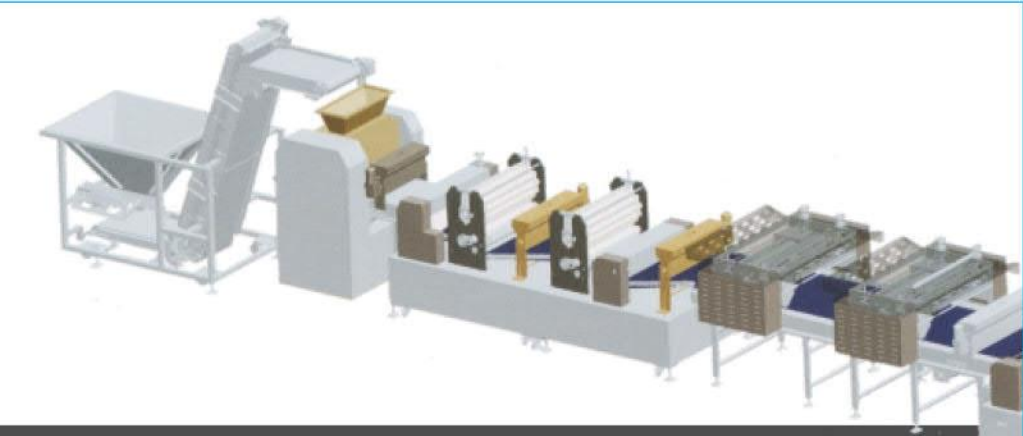
1. Composed of dough sheeter, flour duster, turning unit, lane divider, cutting unit, and forming machine.
2. Laminated dough is sheeted, then longitudinally and cross-cut into uniform triangles, and rolled into croissants.
3. High-efficiency system with stable performance, ensuring consistent size and shape comparable to handmade products.
4. PLC control with photoelectric system and touchscreen for fully automated operation.
5. Food-contact parts made of high-quality stainless steel, hygienic and durable.
6. Reduces labor costs with high automation and improved production efficiency.





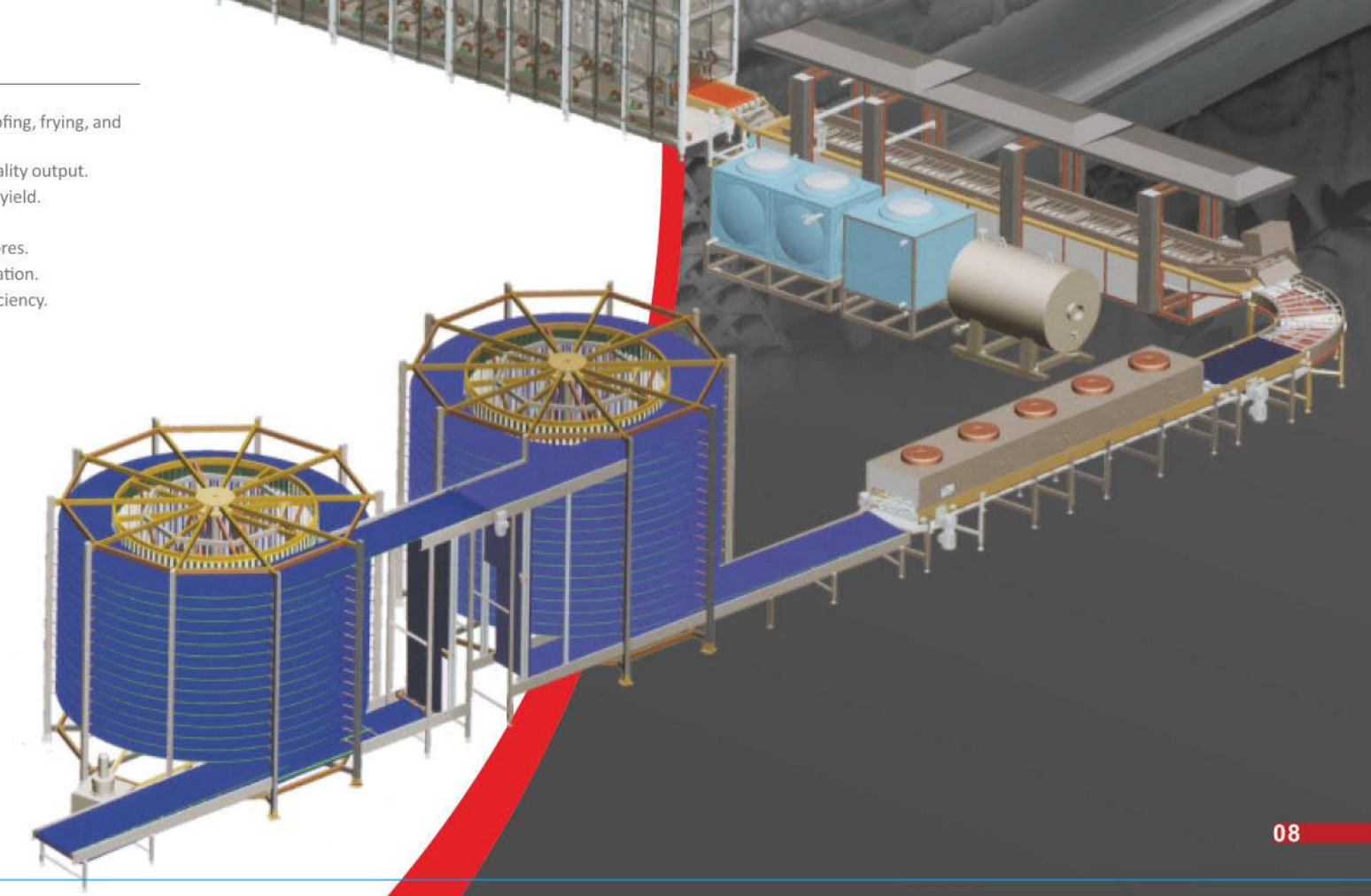
Production line series

Donut production line

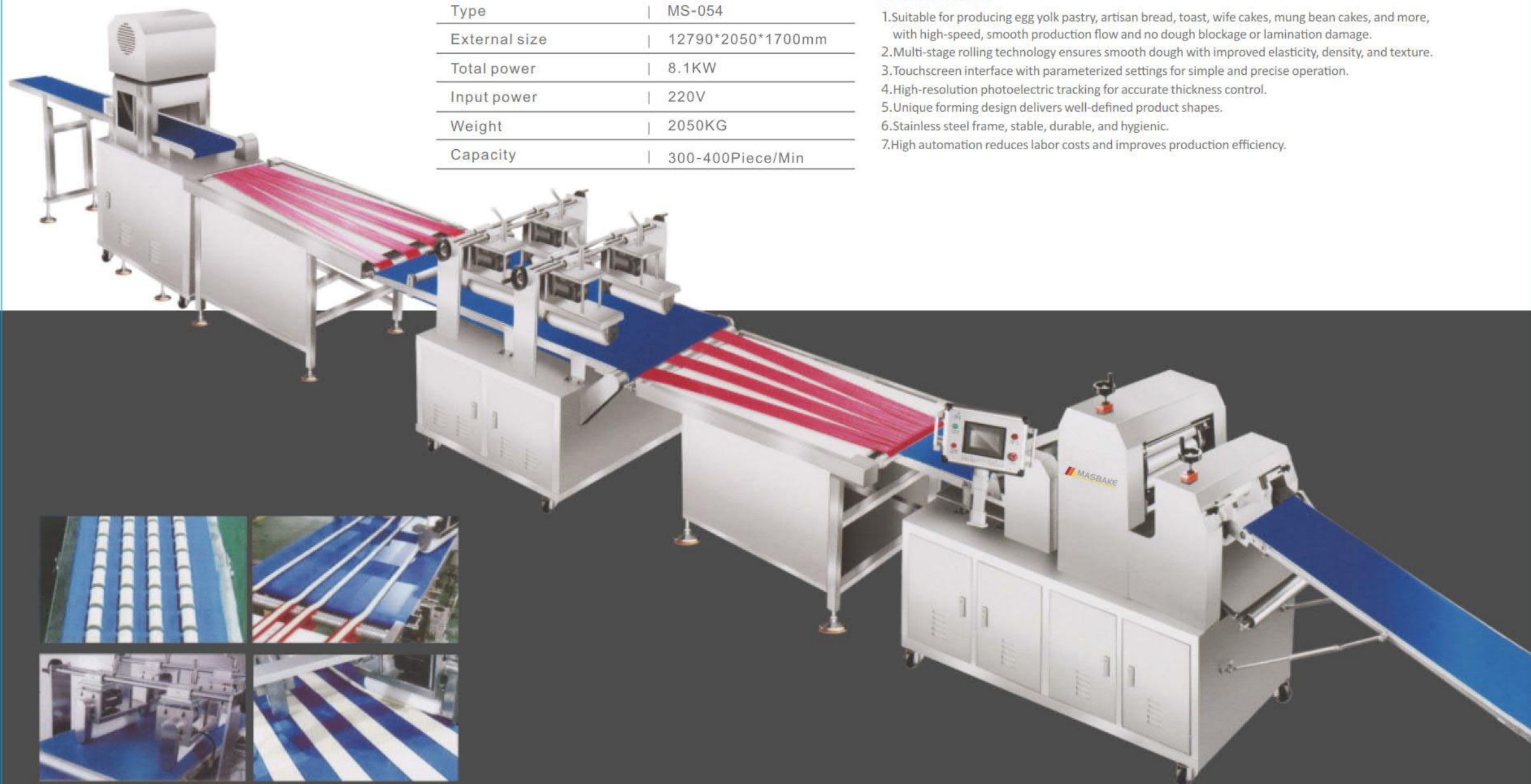


Key Features

1. Fully automated donut production line integrating mixing, forming, proofing, frying, and glazing with synchronized operation.
2. Stable performance with patented design, ensuring consistent, high-quality output.
3. Flexible configuration based on capacity needs, offering high speed and yield.
4. Stainless steel frame, durable, stable, and hygienic.
5. Available in both industrial-scale lines and compact models for chain stores.
6. Complete service support from design to maintenance for reliable operation.
7. Reduces labor costs with high automation and improved production efficiency.



One for four egg yolk cake production line



One for four egg yolk cake production line

Type	MS-054
External size	12790*2050*1700mm
Total power	8.1KW
Input power	220V
Weight	2050KG
Capacity	300-400Piece/Min

Key Features

1. Suitable for producing egg yolk pastry, artisan bread, toast, wife cakes, mung bean cakes, and more, with high-speed, smooth production flow and no dough blockage or lamination damage.
2. Multi-stage rolling technology ensures smooth dough with improved elasticity, density, and texture.
3. Touchscreen interface with parameterized settings for simple and precise operation.
4. High-resolution photoelectric tracking for accurate thickness control.
5. Unique forming design delivers well-defined product shapes.
6. Stainless steel frame, stable, durable, and hygienic.
7. High automation reduces labor costs and improves production efficiency.



Single row pocket bread line



Single row pocket bread line

Type	MS-018
External size	6100*1100*2100mm
Total power	4KW
Input power	220V
Weight	650KG
Capacity	0-200pcs/min

Key Features

1. Designed for injecting cream, jam, or chocolate into toast and forming pillow-shaped filled bread products.
2. Suitable for various bread shapes, including long, square, and round.
3. Compatible with single-row pocket bread molds for sweet filled pocket bread production.
4. Unique forming system ensures well-defined product shapes.
5. Stainless steel frame, stable, durable, and hygienic.
6. Can be integrated with automatic packaging lines for continuous processing.
7. High automation reduces labor costs and improves production efficiency.



Double row pocket bread line

Double row pocket bread line

Type	MS-022
External size	6585*1100*2100
Total power	6KW
Input power	220V
Weight	950KG
Capacity	0-240Piece/Min

Key Features

1. Designed for injecting cream, jam, or chocolate into toast and forming pillow-shaped filled bread products.
2. Suitable for various bread shapes, including long, square, and round.
3. Compatible with single-row pocket bread molds for sweet filled pocket bread production.
4. Unique forming system ensures well-defined product shapes.
5. Stainless steel frame, stable, durable, and hygienic.
6. Can be integrated with automatic packaging lines for continuous processing.
7. High automation reduces labor costs and improves production efficiency.



Four-piece egg yolk pastry machine

Four-piece egg yolk pastry machine

Type	MS-048
External size	8060*1500*1630
Total power	7KW
Input power	220V
Weight	300KG
Capacity	0-130Piece/Min

Key Features

1. Suitable for producing egg yolk pastry, artisan bread, toast, sweetheart cakes, mung bean cakes, and other baked goods.
2. Advanced multi-roller sheeting ensures smooth dough with minimal shrinkage.
3. Touchscreen interface with parameter settings for easy and precise operation.
4. High-resolution photoelectric tracking ensures accurate thickness control and positioning.
5. Unique forming system produces sharply defined product shapes.
6. Stainless steel frame, stable, durable, and hygienic.
7. High automation reduces labor costs and improves production efficiency.



Production line series

Double pump toast charcoal machine



Double pump toast charcoal machine

Type	MS-044
External size	5600*910*2200
Total power	5KW
Input power	220V
Weight	915KG
Capacity	0-80Piece/Min

Key Features

1. Designed for producing rock-baked double-layer filled toast and similar products, with customizable sizes.
2. Touchscreen interface with parameter settings for simple and precise operation.
3. Servo motor system with intelligent control ensures stable and accurate performance.
4. High-resolution photoelectric tracking for precise thickness and positioning control.
5. Can be integrated with automatic conveying and packaging lines for continuous production.
6. Stainless steel frame, stable, durable, and hygienic.
7. High automation reduces labor costs and improves production efficiency.



Production line series



Triangle bread forming line

Triangle bread forming line

Type	MS-047
External size	5000*850*1400
Total power	3.0KW
Input power	220V
Weight	150KG
Capacity	0-200Piece/Min

Key Features

1. Designed for sandwich production by filling toast bread and cutting it into equal triangular portions; also suitable for general sandwich production.
2. Compatible with long, square, and round regular bread shapes.
3. Stable performance with visually consistent and well-presented finished products.
4. Can be integrated with automatic conveying and packaging systems for continuous production.
5. Modular design allows standalone use or full production line integration.
6. Stainless steel frame, stable, durable, and hygienic.
7. High automation reduces labor costs and improves production efficiency.



Automatic egg tart wrapper forming machine

Automatic egg tart wrapper forming machine

Type	MS-030
External size	1869*2135*1625
Total power	2KW
Input power	220V
Weight	300KG
Capacity	0-40Piece/Min



Key Features

1. Designed for automatic processing of puff pastry into shaped, layered egg tart shells.
2. Upper and lower molds perform stamping, trimming, and crimping in one step.
3. High-speed pressing preserves pastry layers for a crisp texture.
4. PLC control with photoelectric system and touchscreen for full automation.
5. Stainless steel frame, stable, durable, and hygienic.
6. High efficiency with output of hundreds to over a thousand pieces per minute, ensuring consistent quality.

Fully automatic hand-imitating tart machine

Fully automatic hand-imitating tart machine

Type	MS-030F
External size	2730*1310*1630
Total power	4.5KW
Input power	220V
Weight	350KG
Capacity	0-25Piece/Min

Key Features

1. Designed for automatic processing of puff pastry into shaped, layered egg tart shells.
2. Upper and lower molds perform stamping, trimming, and crimping in one step.
3. High-speed pressing preserves pastry layers for a crisp texture.
4. PLC control with photoelectric system and touchscreen for full automation.
5. Stainless steel frame, stable, durable, and hygienic.
6. High efficiency with output of hundreds to over a thousand pieces per minute, ensuring consistent quality.



Stand-alone series

Fully automatic fluted tart machine

Fully automatic fluted tart machine

Type	MS-090
External size	2200*815*1610
Total power	3KW
Input power	220V
Weight	310KG
Capacity	0-2000Piece/Hour

Key Features

1. Designed for automatic processing of puff pastry into shaped, layered egg tart shells.
2. Upper and lower molds perform stamping, trimming, and crimping in one step.
3. High-speed pressing preserves pastry layers for a crisp texture.
4. PLC control with photoelectric system and touchscreen for full automation.
5. Stainless steel frame, stable, durable, and hygienic.
6. High efficiency with output of hundreds to over a thousand pieces per minute, ensuring consistent quality.



Stand-alone series

Fully automatic hand-imitating fluted tart machine

Fully automatic hand-imitating fluted tart machine

Type	MS-090F
External size	2730*1310*1630
Total power	4.5KW
Input power	220V/50Hz
Weight	350KG
Capacity	0-25Piece/Min

Key Features

1. Designed for automatic processing of puff pastry into shaped, layered egg tart shells.
2. Upper and lower molds perform stamping, trimming, and crimping in one step.
3. High-speed pressing preserves pastry layers for a crisp texture.
4. PLC control with photoelectric system and touchscreen for full automation.
5. Stainless steel frame, stable, durable, and hygienic.
6. High efficiency with output of hundreds to over a thousand pieces per minute, ensuring consistent quality.



Giant tart machine

Giant tart machine

Type	MS-092
External size	1935*1045*1663
Total power	2kw
Input power	220V/50Hz
Weight	400KG
Capacity	0-20Piece/Min

Key Features

1. Designed for automatic processing of puff pastry into shaped, layered egg tart shells.
2. Upper and lower molds perform stamping, trimming, and crimping in one step.
3. High-speed pressing preserves pastry layers for a crisp texture.
4. PLC control with photoelectric system and touchscreen for full automation.
5. Stainless steel frame, stable, durable, and hygienic.
6. High efficiency with output of hundreds to over a thousand pieces per minute, ensuring consistent quality.



Shortcrust tart machine

Shortcrust tart machine

Type	MS-068
External size	1745*1475*1710
Total power	3.7KW
Input power	220V
Weight	500KG
Capacity	0-20Piece/Min

Key Features

1. Designed for automatic processing of puff pastry into shaped, layered egg tart shells.
2. Upper and lower molds perform stamping, trimming, and crimping in one step.
3. High-speed pressing preserves pastry layers for a crisp texture.
4. PLC control with photoelectric system and touchscreen for full automation.
5. Stainless steel frame, stable, durable, and hygienic.
6. High efficiency with output of hundreds to over a thousand pieces per minute, ensuring consistent quality.



Stand-alone series

Punching egg tart wrapper machine

Type	MS-075
External size	4535*1760*1770
Total power	4kw
Input power	220V/50Hz
Weight	1000kg
Capacity	0-60Piece/Min

Key Features

1. Designed for automatic processing of puff pastry into shaped, layered egg tart shells.
2. Upper and lower molds perform stamping, trimming, and crimping in one step.
3. High-speed pressing preserves pastry layers for a crisp texture.
4. PLC control with photoelectric system and touchscreen for full automation.
5. Stainless steel frame, stable, durable, and hygienic.
6. High efficiency with output of hundreds to over a thousand pieces per minute, ensuring consistent quality.



Six-channel hand-imitating tart machine

Type	MS-110
External size	3650*3810*1735
Total power	13KW
Input power	220V/50Hz
Weight	1400KG
Capacity	0-60Piece/Min

Key Features

1. Designed for automatic processing of puff pastry into shaped, layered egg tart shells.
2. Upper and lower molds perform stamping, trimming, and crimping in one step.
3. High-speed pressing preserves pastry layers for a crisp texture.
4. PLC control with photoelectric system and touchscreen for full automation.
5. Stainless steel frame, stable, durable, and hygienic.
6. High efficiency with output of hundreds to over a thousand pieces per minute, ensuring consistent quality.



Stand-alone series

Fully automatic computerized laminating machine

Type	MS-110
External size	4200*1140*1360
Total power	4KW
Input power	220V
Weight	650KG
Capacity	250KG/Hour

Key Features

1. Precision sheeting with dual high-strength rollers ensures uniform thickness and stable lamination layers.
2. Automatic folding and flipping system enables multi-layer lamination for consistent dough and fat distribution.
3. Fully automated process including sheeting, folding, rolling, and conveying, reducing labor and operational errors.
4. PLC control with photoelectric system and touchscreen interface for full automation.
5. Stainless steel frame, stable, durable, and hygienic.
6. High efficiency with output of hundreds to over a thousand egg tart shells per minute, ensuring consistent quality.



Heavy-duty fully automatic computerized laminating machine

Type	MS-037A
External size	4300*1140*1360
Total power	4KW
Input power	220V
Weight	700KG
Capacity	250KG/Hour

Key Features

1. Precision sheeting with dual high-strength rollers ensures uniform thickness and stable lamination layers.
2. Automatic folding and flipping system enables multi-layer lamination for consistent dough and fat distribution.
3. Fully automated process including sheeting, folding, rolling, and conveying, reducing labor and operational errors.
4. PLC control with photoelectric system and touchscreen interface for full automation.
5. Stainless steel frame, stable, durable, and hygienic.
6. High efficiency with output of hundreds to over a thousand egg tart shells per minute, ensuring consistent quality.





Desktop computerized laminating machine

Type	MS-036A
External size	2065*910*620
Total power	0.4KW
Input power	220V/50Hz
Weight	180KG
Capacity	0-100KG/Hour



**Key Features**

1. Designed for automatic forming of puff pastry into layered egg tart shells.
2. Upper and lower molds perform stamping, trimming, and crimping in one step.
3. High-speed pressing preserves pastry layers for a crisp texture.
4. PLC control with photoelectric system and touchscreen for full automation.
5. Stainless steel frame, stable, durable, and hygienic.
6. High efficiency with output of hundreds to over a thousand pieces per minute, ensuring consistent quality.

Manual computerized laminating machine

Type	MS-036
External size	2150*960*1070
Total power	1.2 KW
Input power	220V
Weight	120 KG
Capacity	0-100KG/Hour



**Key Features**

1. Designed for automatic forming of puff pastry into layered egg tart shells.
2. Upper and lower molds perform stamping, trimming, and crimping in one step.
3. High-speed pressing preserves pastry layers for a crisp texture.
4. PLC control with photoelectric system and touchscreen for full automation.
5. Stainless steel frame, stable, durable, and hygienic.
6. High efficiency with output of hundreds to over a thousand pieces per minute, ensuring consistent quality.



Dough cutting machine

Type	MS-088
External size	2000*1150*1120
Total power	2KW
Input power	220V
Weight	300KG
Capacity	30Piece/Min



**Key Features**

1. High-precision cutting ensures consistent dough size, weight, and dimensions.
2. Can be seamlessly integrated with laminating machines, proofers, and ovens for a fully automated production line.
3. PLC touchscreen control with preset parameters for size, speed, and quantity, plus real-time production counting.
4. Stainless steel construction with food-grade contact parts, corrosion-resistant and easy to clean; conveyor belt is quick-release for sanitation.
5. Laser-cut welded stainless steel frame ensures stability, durability, and hygiene.
6. High efficiency with output of hundreds to over a thousand pieces per minute, ensuring consistent quality.



Egg tart wrapper roll machine

Type	MS-051
External size	2700*1105*960
Total power	1.5 KW
Input power	220V
Weight	300 KG
Capacity	0-30Piece/Min



**Key Features**

1. Human-machine collaborative design for rolling large dough sheets into uniform cylindrical shapes.
2. Adjustable feeding platform and synchronized conveyor belt ensure stable rolling force.
3. Produces evenly rolled dough with consistent tightness and no cracking or uneven tension.
4. Simple operation with stable structure, reducing reliance on manual skill and experience.
5. Food-grade stainless steel contact parts, hygienic and easy to clean.
6. Improves consistency and efficiency, achieving 3-5 times the output of manual operation.

Stand-alone series



Tart lid covering machine

Type	MS-055
External size	3900*1100*1000
Total power	2KW
Input power	220V
Weight	380KG
Capacity	0-200Piece/Min

Key Features

1. Designed for Hong Kong-style egg tart shell production, replacing manual sheeting and cutting in large-scale workshops to save labor and time.
2. Fully simulates traditional handmade process without affecting product taste or quality.
3. High-capacity dough forming unit can support 3-5 tart shell forming machines.
4. Food-contact parts are made of high-quality stainless steel with laser-cut welding for hygiene, stability, and durability.
5. High efficiency and large output, ideal for industrial-scale production with reduced labor cost.
6. Stainless steel frame ensures stability, safety, and sanitary operation.

Tart shell filling machine

Type	MS-062
External size	3030*1330*1960
Total power	2.5KW
Input power	220V
Weight	400KG
Capacity	10-80Piece/Min

Key Features

1. Core filling unit for egg tart production, designed for precise liquid dosing into tart shells.
2. Multi-nozzle synchronized down-filling system ensures accurate alignment with tray molds and drip-free operation.
3. Piston or peristaltic pump provides precise portion control for consistent filling volume.
4. PLC control with touchscreen interface for simple and convenient operation.
5. Stainless steel structure with enclosed feeding and filling system, ensuring high hygiene standards.
6. High efficiency with output of hundreds to over a thousand egg tarts per minute, suitable for large-scale production.



Stand-alone series

Eight-nozzle bread filling machine

Type	MS-029
External size	2300*850*1050mm
Total power	3.5KW
Input power	220V
Weight	380KG
Capacity	0-60Piece/Min



Key Features

1. Designed for filling cream, salad, chocolate, and other fillings into round or oval breads such as burgers.
2. Unique filling system ensures consistent and uniform dosing for each product.
3. Photoelectric sensing system prevents filling when no bread or missing bread is detected, keeping equipment clean.
4. High-resolution tracking for precise filling volume control and positioning.
5. Can be integrated with automatic conveying and packaging lines for continuous production.
6. Stainless steel frame, stable, durable, and hygienic.
7. High automation reduces labor costs and improves production efficiency.

Stand-alone series

**Key Features**

1. Designed for automatic and continuous dough sheeting with uniform thickness and smooth surface.
2. Multi-roller system gradually reduces dough thickness, fully developing gluten structure.
3. Produces smooth, glossy dough sheets without damaging structure or generating excess heat.
4. PLC control with touchscreen interface for precise parameter adjustment.
5. Stainless steel frame, stable, durable, and hygienic.
6. High efficiency with ton-per-hour capacity, significantly reducing labor and ensuring stable quality.



Fully automatic dough sheeting machine

Type	MS-077
External size	1600*1100*1400
Total power	3KW
Input power	380V
Weight	600KG
Capacity	500KG/Hour



Oil spraying machine

Type	MS-083
External size	2150*1180*1470
Total power	1.5KW
Input power	220V
Weight	200KG
Capacity	0-20 Piece/Min

**Key Features**

1. Designed for automatic and even spraying of edible or seasoning oil on food surfaces.
2. Precision atomizing nozzles ensure uniform mist coverage.
3. Improves product appearance and gloss while enhancing flavor.
4. Adjustable control of spray volume, time, and coverage area to reduce waste.
5. Equipped with oil mist recovery system for efficient use and clean operation.
6. Hygienic, efficient, and widely used in baking, roasting, and snack production lines.

Stand-alone series

Continuous minute cutting and spheronizing machine (five channels)

Type	MS-048
External size	20700*1550*1400
Total power	6.5KW
Input power	380V
Weight	1850KG
Capacity	600KG/Hour



**Key Features**

1. Designed for butter-laminated dough production, replacing manual lamination in large-scale workshops to save labor and time.
2. Advanced multi-roller sheeting technology ensures smooth, even dough with minimal shrinkage.
3. Color touchscreen HMI with parameter settings for simple and precise operation.
4. High-resolution photoelectric tracking ensures accurate thickness control and positioning.



Stand-alone series



Single (double) way bagging machine	
Type	MS-039
External size	2850*1360*1750mm
Total power	3.0KW
Input power	220V
Weight	380KG
Capacity	single channel:35Bag/Min
Capacity	double channel:70Bag/Min

**Key Features**

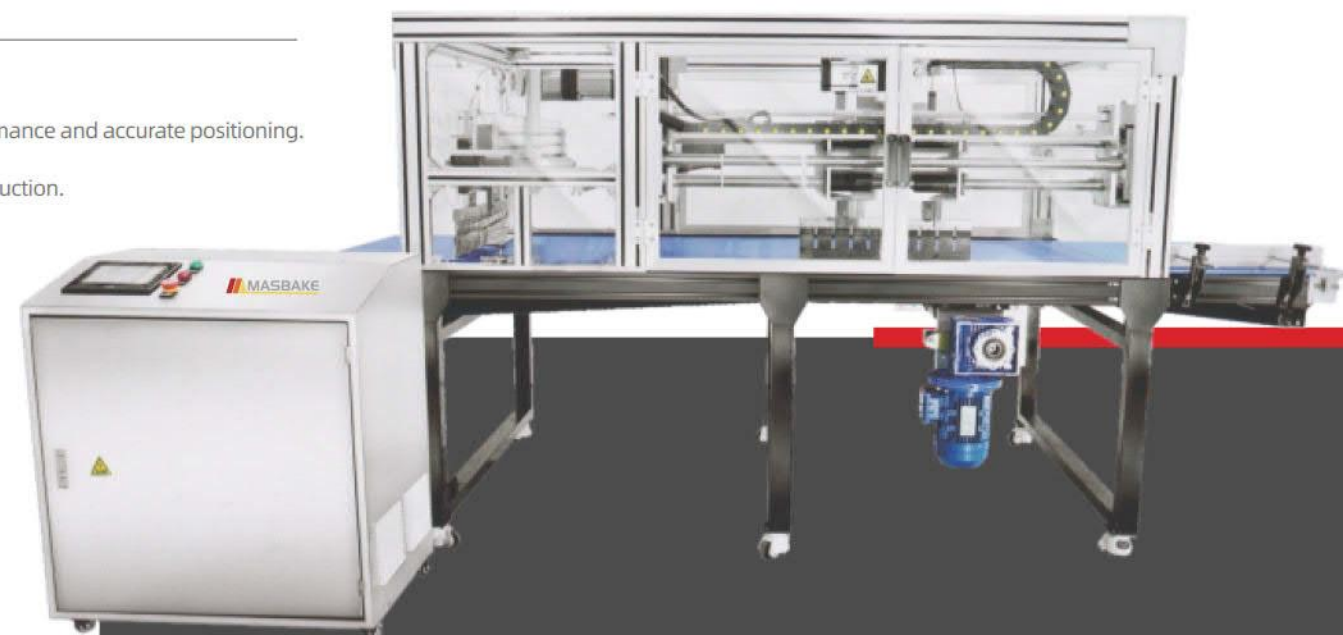
1. Designed for bagging packaging of cakes, toast, bread, and other baked products.
2. Color touchscreen HMI with parameter settings for simple and precise operation.
3. High-precision intelligent controller ensures stable performance and accurate positioning.
4. Photoelectric detection system prevents dispensing when no product or missing product is detected, keeping the machine clean.
5. Stainless steel frame, stable, durable, and hygienic.
6. High automation reduces labor costs and improves production efficiency.

**Key Features**

1. Designed for slicing and cutting cakes into uniform pieces or blocks.
2. Color touchscreen HMI with parameter settings for simple and precise operation.
3. High-precision intelligent controller with photoelectric tracking ensures stable performance and accurate positioning.
4. Unique forming system produces clean, well-defined product edges.
5. Can be integrated with automatic conveying and packaging lines for continuous production.
6. Stainless steel frame, stable, durable, and hygienic.
7. High automation reduces labor costs and improves production efficiency.

**Ultrasonic Cake Cutter**

Type	MS-041
External size	3000*1200*1500mm
Total power	6KW
Input power	380V
Weight	700KG
Capacity	25Times/ Min



Stand-alone series

Donut oil fryer furnace

Donut oil fryer furnace	
Type	MS-028A
External size	9040*1555*2095mm (Customizable)
Total power	16-70KW
Input power	380V
Weight	2830KG
Capacity	10000-11000 Piece/Hour

**Key Features**

1. Designed for large-scale frying production of ring donuts with automatic flipping and shaping.
2. Customized system with oil filtration to optimize oil usage and reduce waste.
3. Electric/gas heating with PT100 temperature sensor for real-time, precise temperature control.
4. Color touchscreen HMI with parameter settings for simple and accurate operation.
5. High-precision intelligent controller ensures stable performance.
6. Stainless steel frame, stable, durable, and hygienic.
7. High automation reduces labor costs and improves production efficiency.



Stand-alone series



Key Features

1. Designed for slicing toast, bread, cakes, and other baked products.
2. Professional design ensures even cutting force and smooth, uniform slices with durable imported blades.
3. Improves efficiency while reducing labor and production costs.
4. Fast cutting speed with consistent slice thickness and high output.
5. Non-stick operation with low noise and smooth performance.
6. High-quality motor with strong torque, low noise, and stable operation.
7. Stainless steel frame, stable, durable, and hygienic.

High-speed band saw full-cut slicer

Type	MS-016
External size	2600*910*1720
Total power	4.5KW
Input power	380V
Weight	500KG
Capacity	0-30Piece/Min



Baguette or cake cutter

Type	MS-033
External size	1200*1105*1450
Total power	1.5KW
Input power	220V
Weight	350KG
Capacity	0-5Piece/Min

Key Features

1. Designed for slicing baguettes and cutting large cakes into uniform pieces.
2. Imported serrated blades with low debris and built-in cleaning/heating function ensure smooth, precise cuts and consistent weight.
3. Rotating table enables portioned cutting of round cakes into wedge shapes, suitable for cream, sponge, chiffon, sandwich, and roll cakes.
4. Multiple cutting modes available, including square, triangle, and slice formats.
5. Heated saw blade allows cutting of cakes with light cream layers.
6. Stainless steel frame, stable, durable, and hygienic.
7. High automation reduces labor costs and improves production efficiency.

Stand-alone series



Half-cut bread slicer

Type	MS-014
External size	830*1050*1260
Total power	1.2KW
Input power	220V
Weight	350KG
Capacity	0-6Piece/Min



Key Features

1. Front-stage equipment for pocket bread production line, designed for slicing square toast bread.
2. Professional design with imported blades ensures even cutting force, smooth slices, sharp durability, and long service life.
3. Improves efficiency while reducing labor and production costs.
4. Non-stick slicing with smooth operation, low noise, and minimal damage to bread structure.
5. High-quality motor with strong torque, low noise, and stable performance.
6. Fast slicing speed with consistent thickness and high output.
7. Stainless steel frame, stable, durable, and hygienic.

Reciprocating full-cut slicer

Type	MS-015
External size	2150*670*1230
Total power	1.5KW
Input power	220V
Weight	160KG
Capacity	0-20Piece/Min



Key Features

1. Designed for slicing toast, bread, cakes, and other bakery products.
2. Professional design ensures even cutting force and smooth, flat slices with durable imported blades.
3. Improves efficiency while reducing labor and production costs.
4. Fast slicing speed with consistent thickness and high output.
5. Non-stick cutting, low noise, and smooth operation.
6. High-quality motor with strong torque, low noise, and stable performance.
7. Stainless steel frame, stable, durable, and hygienic.





Egg spraying machine

Type	MS-009
External size	1600*900*1500
Total power	0.8KW
Input power	220V
Weight	100KG
Capacity	0-160Piece/Min

**Key Features**

1. Designed for automatic and even brushing or spraying of egg wash, milk, or other liquids on bakery products.
2. Available in brush-roller or metered spray configurations to suit different production needs.
3. Precise control of liquid flow and brush speed ensures uniform coating and improved product appearance.
4. PLC control with photoelectric system and touchscreen interface for easy and accurate operation.
5. Stainless steel frame, easy to clean and compliant with food hygiene standards.

**Key Features**

1. Designed for decorative piping on bread and toast, applying salad sauce, jam, and similar fillings in patterned forms; adjustable size and length.
2. Color touchscreen HMI with parameter settings for simple and precise operation.
3. Modular design allows flexible configuration and combination.
4. Gentle processing ensures smooth dough surface without damage, producing fine and uniform baked texture.
5. Can be integrated with automatic conveying and packaging lines for continuous production.
6. Stainless steel frame, stable, durable, and hygienic.
7. Vision positioning technology reduces labor, improves efficiency, and enhances product consistency.

Decorating machine

Type	MS-035
External size	2100*1065*1700
Total power	1.8KW
Input power	220V
Weight	550KG
Capacity	0-4Plateful/ Min



Sesame sprinkler

Type	MS-008
External size	970*400*1100mm
Total power	0.6KW
Input power	220V
Weight	80KG
Capacity	0-100Piece/ Min



**Key Features**

1. High-precision intelligent controller ensures stable and reliable performance.
2. High-resolution photoelectric tracking enables accurate thickness control and positioning.
3. Can be integrated with automatic conveying and packaging lines for continuous production.
4. Made of food-grade stainless steel with welded construction, hygienic, durable, and aesthetically finished.
5. High automation reduces labor costs and improves production efficiency.



Meat floss sprinkling machine

Type	MS-052
External size	1630*690*1500
Total power	3kw
Input power	220V
Weight	180KG
Capacity	0-100Piece/Min



**Key Features**

1. Designed for even and precise sprinkling of toppings such as meat floss and seaweed flakes on cakes and bread.
2. Uses vibration or roller-based system for controlled feeding and uniform distribution.
3. Adjustable control of feeding speed and vibration amplitude ensures consistent application.
4. Food-contact parts are made of laser-cut welded stainless steel, stable, durable, and hygienic.
5. Multi-recipe storage for flexible production of different products such as meat floss buns.
6. High efficiency with line integration, capable of processing dozens to hundreds of products per minute.

Stand-alone series



Key Features

1. Designed for filling multi-layer pastry and bun products such as egg yolk pastries and stuffed buns, enabling outer, middle, and inner filling layers with clear separation and attractive appearance.
2. Frequency-controlled automation ensures high precision and accurate portioning.
3. Interchangeable filling nozzles allow flexible adjustment based on production requirements with stable and fast operation.
4. Unique filling system with stable mechanical structure and high production efficiency.
5. Food-grade stainless steel construction, hygienic, durable, and aesthetically finished.
6. High automation reduces labor costs and improves production efficiency.

Egg yolk pastry (three buckets) filling machine

Type	MS-002
External size	820*800*1500mm
Total power	1.5KW
Input power	220V
Weight	150KG
Capacity	0-130Piece/Min



Sweet heart pastry (single bucket) stuffing machine

Type	MS-003
External size	730*710*1200mm
Total power	0.75KW
Input power	220V
Weight	80KG
Capacity	0-130Piece/Min



Key Features

1. Designed for filling single-flavor pastry products such as sweetheart cakes and mung bean cakes, made of food-grade stainless steel for hygiene, durability, and stability.
2. Supports single-filling operation with frequency-controlled speed adjustment for accurate and consistent portioning.
3. Interchangeable filling nozzles allow flexible adjustment of filling volume with stable and fast operation.
4. Unique filling system with stable mechanical structure ensures high production efficiency.
5. High automation reduces labor costs and improves production efficiency.

Stand-alone series



Film loading finishing machine

Type	MS-045
External size	1800*550*820mm
Total power	1KW
Input power	220V
Weight	30KG
Capacity	0-300Bag/Min

Key Features

1. High-precision intelligent controller ensures stable and reliable performance.
2. High-resolution photoelectric tracking enables accurate thickness control and positioning.
3. Can be integrated with automatic conveying and packaging lines for continuous production.
4. Food-grade stainless steel welded structure, hygienic, durable, and aesthetically finished.
5. High automation reduces labor costs and improves production efficiency.



Key Features

1. Key equipment in palmier production line, designed for slicing rolled laminated dough into thin pieces.
2. Uses reciprocating or guillotine cutting system for strong, clean, and precise cuts.
3. Adjustable slicing thickness directly determines product size and layering effect.
4. Stable control system ensures consistent thickness for uniform baking results.
5. Durable structure with high-carbon steel or stainless steel blades, suitable for frozen dough.
6. High efficiency with output of dozens to over a hundred slices per minute, far exceeding manual operation.

Palmier slicing machine

Type	MS-061
External size	1690*580*1390
Total power	1.5KW
Input power	220V/50Hz
Weight	200KG
Capacity	200KG/Hour



Toast crust removal machine

Type	MS-056
External size	4280*1180*1250
Total power	12KW
Input power	380V
Weight	650KG
Capacity	0-20Piece/Min

Key Features

1. Designed for automatic and efficient removal of crusts from all sides of toast bread, producing uniform bread cores.
2. Multiple horizontal and vertical blades work together to remove crusts in sequence.
3. Adjustable peeling thickness to meet different product requirements and reduce waste.
4. Simple control system with stable operation and consistent peeling results.
5. Fully enclosed stainless steel structure, safe, hygienic, and durable.
6. High efficiency and standardized output, capable of processing multiple loaves per minute for industrial production.



Triangle pack cutting machine

Type	MS-047
External size	3190*950*1665
Total power	2kw
Input power	220V/50Hz
Weight	420kg
Capacity	0-20Pair/Min

Key Features

1. Designed for cutting rectangular bread into triangular slices for specific meal applications.
2. Angled blade system cuts bread into multiple triangular pieces in one operation.
3. Produces uniform triangle shape, angle, and thickness with neat appearance.
4. Stable operation with precise cutting and reduced material waste.
5. Rational structure design ensures safe operation and easy cleaning and maintenance.
6. High efficiency, suitable for large-scale standardized production of triangle sandwiches and similar products.



Toast suction cup machine

Type	MS-069
External size	1925*900*1500
Total power	3.5KW
Input power	220V/50Hz
Weight	265Kg
Capacity	0-120Piece/Min

Key Features

1. Designed for gentle handling, transfer, and placement of soft toast slices without damage.
2. Uses vacuum suction with food-grade silicone cups for soft and stable gripping.
3. Smooth operation prevents surface marks or deformation of toast.
4. Precise control system integrated with vision positioning for accurate placement.
5. Stainless steel structure and food-grade materials ensure hygiene and safety.
6. High-speed operation, capable of transferring dozens to over a hundred slices per minute.



Stand-alone series



Fully automatic twisting machine

Type	MS-400
External size	1230*1100*1340
Total power	0.75KW
Input power	220V
Weight	150KG
Capacity	0-40Piece/Min



Key Features

1. Designed for automatic tying or decorative finishing of sausages, cakes, and similar products.
2. Robotic or rotary system simulates manual twisting and wrapping actions.
3. Consistent tying position, tension, and pattern, improving product appearance and value.
4. Programmable control system stores multiple recipes for different product requirements.
5. Stable operation with high efficiency, suitable for continuous mass production.
6. Ideal solution for improving packaging efficiency and product aesthetics.



Fully automatic double-wire twisting machine

Type	MS-070
External size	1200*1000*1000
Total power	0.5KW
Input power	220V
Weight	100KG
Capacity	0-35Piece/Min



Key Features

1. Designed for automatic tying or decorative finishing of sausages, cakes, and similar products.
2. Robotic arm or rotary system simulates manual twisting and wrapping for complex actions.
3. Consistent tying position, tension, and pattern for neat and attractive appearance.
4. Programmable control system stores multiple recipes for different product requirements.
5. Stable operation with high efficiency, suitable for continuous mass production.
6. Ideal solution for improving packaging efficiency and product aesthetics.

Stand-alone series



Dough press machine

Type	MS-049
External size	1480*780*1080
Total power	1KW
Input power	380V
Weight	150KG
Capacity	0-3600Piece/Hour

Key Features

1. Designed for pressing food raw materials into specific shapes and uniform patty-like products.
2. Uses stamping or roller forming to produce various shapes such as round and square.
3. Ensures consistent weight, size, thickness, and surface texture for stable quality.
4. Simple control system with adjustable pressure and thickness for strong adaptability.
5. Sturdy structure with food-grade stainless steel molds, safe and hygienic.
6. High efficiency with quick mold changeover, enabling multiple products and reduced waste.



Tray arranging machine

Type	MS-007A
External size	1835*1035*1650
Total power	1.5KW
Input power	220V
Weight	340KG
Capacity	0-120Piece/Min



Key Features

1. Designed for automatic and precise placement of buns, toast, sandwich and similar products onto trays or baking pans.
2. Equipped with high-speed parallel robots or multi-axis robotic arms with suction cups or soft grippers.
3. Flexible programming allows precise control of layout, rows, spacing, and arrangement patterns.
4. Advanced control algorithms ensure high-speed and high-accuracy pick-and-place operation.
5. Hygienic design reduces human contact and minimizes contamination risks.
6. High efficiency and stability, capable of hundreds of cycles per minute, replacing repetitive manual labor.

Stand-alone series

Sandwich machine (with knife tray)

Type	MS-026
External size	2720*1000*1430
Total power	2.5KW
Input power	220V
Weight	350KG
Capacity	0-120Piece/Min

Key Features

1. Designed for toast sandwich production, including slicing and filling injection.
2. Suitable for long, square, and round bread formats.
3. Professional design ensures even cutting force, smooth slices, and durable imported blades.
4. Food-contact parts are made of high-quality stainless steel, stable, durable, and hygienic.
5. Produces neat, attractive sandwiches with high efficiency, ideal for medium- to high-end filled bread production.
6. Can be integrated with automatic conveying and packaging lines for continuous production.
7. High automation reduces labor costs and improves production efficiency.

Broken bread filling machine

Type	MS-034
External size	1965*840*1510
Total power	3KW
Input power	220V
Weight	240KG
Capacity	0-120Piece/Min



Key Features

1. Designed for automatic cutting of raw material packaging bags and transferring sauces or liquid ingredients into production lines.
2. Food-grade stainless steel rotary cutting head ensures fast, precise, and clean cuts without debris.
3. Funnel or guiding channel design enables residue-free transfer and prevents cross-contamination.
4. PLC control system manages sequence, speed, and operation force for stable performance.
5. Stainless steel structure, stable, durable, and hygienic.
6. Improves automation and hygiene standards in ingredient preparation while reducing manual handling.



Stand-alone series

Three-layer-two-filling sandwich machine

Type	MS-025
External size	2530*830*2080
Total power	2KW
Input power	220V
Weight	400KG
Capacity	10-100Piece/Min

Key Features

1. Designed for producing layered stuffed products with three dough layers and two filling layers.
2. Fully automated process including base feeding, filling, stacking, and sealing.
3. Precise positioning and metering system ensures consistent filling amount and alignment.
4. Programmable control system stores multiple recipes for flexible product changeover.
5. Hygienic design compliant with food safety standards, easy to clean and maintain.
6. High-speed continuous production, capable of hundreds of pieces per minute with high yield.



Two-layer-one-filling sandwich machine

Type	MS-021
External size	1900*850*1400
Total power	3.5KW
Input power	220V/50HZ
Weight	350KG
Capacity	0-120Piece/Min

Key Features

1. Designed for producing layered filled products with three dough layers and two filling layers.
2. Fully automated process including base feeding, filling, stacking, and sealing.
3. Precise positioning and metering system ensures consistent filling amount and accurate alignment.
4. Programmable control system stores multiple product parameters for flexible changeover.
5. Hygienic design compliant with food safety standards, easy to clean and maintain.
6. High-speed continuous production, capable of hundreds of pieces per minute with high yield.



**Product Feature**

- **Stainless Steel Construction**  
Both the interior and exterior are made of high-quality stainless steel for durability and easy maintenance.
- **Compact and Efficient**  
Offers powerful functionality in a small size, with low energy consumption and high output.
- **Automatic Temperature Control**  
Features automatic temperature control for precise baking. Dual timers separately manage baking time and steam spraying time.
- **Adjustable Air Duct**  
The size of the air duct inside the furnace can be adjusted to ensure even heat distribution and uniform baking. Equipped with lighting fixtures for better visibility.
- **Even Baking**  
The motor can rotate forward and backward, ensuring even baking of all products.



**CONVECTION OVEN**

Model	MSCV-10E
Heating Way	electric
Capacity	10 trays
TRAY DIM(Lxw)	400x600mm
EXT.DIM(LxWxH)	780x1235x1520mm
Voltage &Power	380V~/16kW
N.W(KG)	192kg



**CONVECTION OVEN**

Model	MSCV-5E
Heating Way	electric
Capacity	5 trays
TRAY DIM(Lxw)	400x600mm
EXT.DIM(LxWxH)	780x1215x815mm
Voltage &Power	380V~/8kW
N.W(KG)	142kg



**Product Feature**

- **High-Quality Material Construction**  
Both the interior and exterior are made of high-quality stainless steel for durability and easy maintenance. The shell is made of 1.2mm thick stainless steel, and the inner chamber is made of 1.5mm thick mirror-polished stainless steel for enhanced durability and a sleek appearance.
- **Compact and Efficient**  
Offers powerful functionality in a small size, with low energy consumption and high output.
- **Automatic Temperature Control**  
Features automatic temperature control with dual timers to separately manage baking time and steam spraying time.
- **Adjustable Air Duct and Even Baking**  
The air duct size inside the furnace is adjustable to achieve uniform baking. Equipped with lighting fixtures, the motor and baking tray rack can rotate forward and backward to ensure even baking.



Optional Touch Control Panel



Detachable Baking Tray Rack

**CONVECTION OVEN**

Model	MSCV-5GR
Heating Way	gas
Capacity	5 trays
TRAY DIM(Lxw)	400x600mm
EXT.DIM(LxWxH)	915x1425x1715mm
Voltage &Power	220V~/0.45kW
N.W(KG)	250kg



**CONVECTION OVEN**

Model	MSCV-10G
Heating Way	Rgas
Capacity	10 trays
TRAY DIM(Lxw)	400x600mm
EXT.DIM(LxWxH)	915x1425x1895mm
Voltage &Power	220V~/0.9kW
N.W(KG)	460kg



**Product Feature**

1. Easy to operate, practical, and labor-saving.
2. Equipped with a lifting mechanism for effortless dough lifting and dumping, reducing time and effort.
3. Built with imported key components for powerful and reliable performance.
4. Precision-engineered with ultra-thick sheet metal welding for exceptional strength and durability.
5. Deal for large-scale food processing plants and professional bread production lines.



TILTING DOUGH MIXER	
Model	MSDM-150F
Power	21KW
Voltage	380V
Hook Speed	Fast 240R/M Slow 120R/M
Tank Speed	14 R/M
Barrel Size(DiaxH)	1000x500mm
EXT.DIM(LXWXH)	1690x1708x1520mm

TILTING DOUGH MIXER	
Model	MSDM-125F
Power	21KW
Voltage	380V
Hook Speed	Fast 240R/M Slow 120R/M
Tank Speed	14 R/M
Barrel Size(DiaxH)	900x515mm
EXT.DIM(LXWXH)	1600x1698x1520mm

BARREL-REMOVABLE DOUGH MIXER	
Model	MSDM-150L
Power	21KW
Voltage	380V
Hook Speed	Fast 228R/M Slow 114R/M
Tank Speed	16 R/M
Barrel Size(DiaxH)	1000x500mm
EXT.DIM(LXWXH)	1284x2060x1413mm

**Product Feature**

**1.Double Control Mechanism**

The double-action, double-speed dough mixer features advanced microcomputer control technology with fully automated program settings for easy operation. It includes a belt tensioning system with a detachable belt for convenient maintenance.

**2.Durable Construction**

Equipped with original imported components, including American Gates and Japanese Samsung belts, ensuring durability and wear resistance. The mixer is built with 304 stainless steel, precision-cast in one piece, and includes overload and phase loss protection.

**3.Excellent Performance**

The dual-motor design enables double-action, double-speed operation with forward and reverse rotation, switchable at will. It features an inching function and a 2-3mm gap between the dough hook and the bowl bottom, preventing sticking. This shortens mixing time, enhances gluten development, improves dough elasticity, increases water absorption, and results in better-tasting bread.



DUAL CONTROL DOUGH MIXER	
Model	MSDM-125H
Power	13.5KW
Voltage	380V
Hook Speed	Fast 248R/M Slow 124R/M
Tank Speed	14.5 R/M
Barrel Size(DiaxH)	900x500mm
EXT.DIM(LXWXH)	1500x960x1500mm

DUAL CONTROL DOUGH MIXER	
Model	MSDM-100H
Power	11KW
Voltage	380V
Hook Speed	Fast 248R/M Slow 124R/M
Tank Speed	15 R/M
Barrel Size(DiaxH)	840x450mm
EXT.DIM(LXWXH)	1440x900x1500mm

DUAL CONTROL DOUGH MIXER	
Model	MSDM-75H
Power	10KW
Voltage	380V
Hook Speed	Fast 248R/M Slow 124R/M
Tank Speed	15 R/M
Barrel Size(DiaxH)	650x450mm
EXT.DIM(LXWXH)	1350x810x1500mm

**Product Feature**

1. Ideal for preparing cakes, cream, fillings, and small batches of dough.
2. With a three-speed gear system, delivering fast mixing, creating more bubbles for a uniform cake expansion in the oven, making delicate, soft texture and improved taste.
3. The star gear and belt transmission ensure low noise and a higher power conversion ratio.
4. Equipped with a Taiwan-produced motor, it guarantees reliability, durability, and powerful performance.



**PLANETARY CAKE MIXER**

Model	MSCM-80L
Power	4KW
Voltage	380V 3N~
Mixing Speed	135/225/375 R/M
Revolution Speed	45/75/125 R/M
Capacity	80L
EXT.DIM(LXWXH)	750x900x1410mm

**PLANETARY CAKE MIXER**

Model	MSCM-60L
Power	3KW
Voltage	380V 3N~
Mixing Speed	135/225/375 R/M
Revolution Speed	45/75/125 R/M
Capacity	60L
EXT.DIM(LXWXH)	750x900x1410mm

**PLANETARY CAKE MIXER**

Model	MSCM-50L
Power	2KW
Voltage	380V 3N~
Mixing Speed	134/268/518 R/M
Revolution Speed	44/48/170 R/M
Capacity	50L
EXT.DIM(LXWXH)	660x730x1180mm



Trolley

Wire Whisk



Flat Beater

Spiral Hook



**AUTOMATIC/MANUAL DOUGH DIVIDER**

Model	MSDD-36
Power	0.38KW
Voltage	220V
Dough Weight	30~180g
EXT.DIM(LXWXH)	520x400x1040mm
N.W.	150KG

**Product Feature**

1. Capable of dividing dough or fillings into 36 equal parts for consistent portions.
2. Automatic operation, high efficiency.
3. Features imported accessories and high-quality motors, ensuring long service life.



**DIVIDER AND ROUNDER**

Model	MSDD-30
Power	0.75KW
Voltage	380V 3N~
Dough Weight	30~100g
EXT.DIM(LXWXH)	640x540x2100mm
N.W.	360KG

**Product Feature**

1. Advanced technology: incorporates technology to enhance the machine's service life.
2. Combines dividing and rounding in one step, offering simple operation and ease of use, high efficiency.



**HYDRAULIC DIVIDER**

Model	MSDD-20H
Power	1.5KW
Voltage	380V
Dough Weight	135~800g, 200pcs/time
EXT.DIM(LXWXH)	640x660x980mm
N.W.	400KG

**Product Feature**

1. High quality components and unique frame design, ensuring stable and dependable operation.
2. Automatic hydraulic system to divide dough, gradually flattening it to preserve the dough structure.
3. The dough weight from 135 to 800 grams, catering to various needs.

Stand-alone series



BREAD TOAST SLICER

Model	MSBM-39
Power	0.5KW
Voltage	220V
Blade Distance	9.5m
Blades Quantity	39 blades
EXT.DIM(LxWxH)	680x780x780mm

Imported blades for precise slicing toast bread into smooth and uniform slices. Customizable blade quantity and distance.

TOAST MOULDER

Model	MSBM-380
Power	0.75KW
Voltage	220V / 380V 3N~
Belt Width	380mm
Dough Weight	50~600g/piece
EXT.DIM(LxWxH)	1350x650x1180mm



Shaping dough for toast bread. High production capacity of 3000 doughs per hour. Rolls 1.5 more cycle than standard machines.



FRENCH BAGUETTE MOULDER

Model	MSBM-750
Power	1KW
Voltage	220V / 380V 3N~
Belt Width	730mm
Dough Weight	50~1200g/piece
EXT.DIM(LxWxH)	1000x970x1580mm

Shaping dough for baguette bread and similar bread. Schneider electrical components. Imported 100% pure wool belf from France.

COMMERCIAL BAKING PANS & TRAYS

Types: multi-mold baking trays, baguette pans, sheet pans, strap loaf pans etc.  
Tray Sizes: 400\*600mm, 460\*660mm, 460\*720mm, 600\*800mm, any custom size



STAINLESS STEEL / ALUMINUM BAKERY TROLLEY

Custom info: layers, external dimension, trays size, special design for baking...



Stand-alone series

Bread Loder Oven (4 Deck 16 Trays)  
Electric Deck Oven with Integrated Loader

Model	MSCV-LS
Heating Way	electric
Capacity	4 deck 16 trays
TRAY DIM(Lxw)	400x600mm
EXT.DIM(LxWxH)	2195x2830x2405mm
Voltage & Power	380V 3N~ /60KW
N.W(KG)	142kg



Key Features

1. Even Heat Distribution – Stone deck technology ensures a crispy crust and even cooking every time.
2. Loader System – Effortlessly slide bread/pizzas in and out for faster, safer operation—no more burns or mishaps!
3. High Capacity – Bake multiple items at once, keeping up with busy service demands.
4. Durable & Energy Efficient – Built to last while reducing operational costs.
5. User-Friendly Controls – Intuitive settings for precise temperature and timing adjustments.