



# BakeHarbor

— Bakery Equipment —

# ABOUT US

BakeHarbor, a distinguished leader with an extensive legacy spanning over 40 years in the development and manufacturing of cutting-edge bakery equipment. Rooted in a profound understanding of bakers' needs globally, we have established ourselves as a reliable partner committed to excellence.

At BakeHarbor, quality and high standards stand as our unwavering pillars, ensuring that each piece of equipment embodies precision and innovation. We take pride in prioritizing the satisfaction of our clients, offering a robust after-sale service that instills peace of mind. Our dedication extends to spare parts availability at any time, coupled with expedited shipping for swift operational continuity.

What sets BakeHarbor apart is our commitment to durability, evidenced by a generous 15-month warranty accompanying all our machines and equipment. This not only reflects our confidence in the reliability of our products but also exemplifies our steadfast promise to provide unparalleled support throughout your baking journey.

Choose BakeHarbor for an unparalleled blend of experience, global perspective, and a relentless commitment to quality — where your success in the baking industry is our foremost priority.





[www.bakeharbor.com](http://www.bakeharbor.com)



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**OVENS**



# INDUSTRIAL MULTI DECK STEAM TUBE OVEN WITH AUTOMATIC LOADING/ UNLOADING ROBOT

Crafted for high-capacity production, our industrial multi-deck ovens with automatic loading units are designed for customer needs, offering up to six customizable decks. Equipped with an innovative loading-unloading robot system and versatile baking settings, these ovens feature a robust construction with concrete-covered sides and tops. Operating solely on a steam tube system, they ensure optimal heat distribution and durability.

Our commitment to quality is evident in the top-notch components, guaranteeing seamless service for many years.

Our advanced deck ovens prioritize efficiency with user-friendly systems and clear, robust touchscreen monitors. Each deck can be seamlessly charged or discharged in a single cycle by the innovative loading unit, optimizing energy usage and ensuring a quick baking process.



Everything under control.  
User friendly system.  
Clear, safe and robust  
touch screen monitor.

Our Loading/Unloading Robot revolutionizes production efficiency with hygienic handling and real-time monitoring. Designed with the latest technology, the loading unit interfaces seamlessly with a touchscreen panel, offering convenient management of the baking process. Products transition smoothly to the loading unit via a dough-handling loading belt, ensuring precision timing with a heavy-duty design

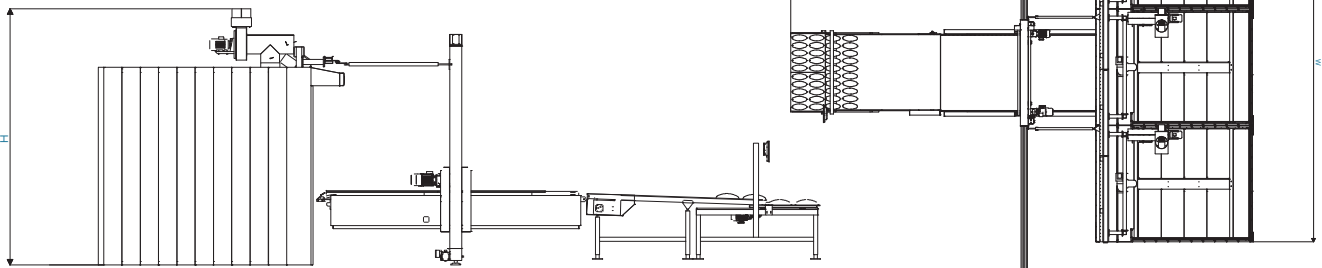
for extended service life. Our deck ovens allow clients to monitor facility conditions through IOS or Android-based mobile devices in real-time, providing insights into the baking environment. Adhering to safety requirements, our ovens cater to diverse specifications, making them effortlessly controllable through a touchscreen panel. The optional vacuum cleaner attachment ensures cleanliness, and our remote control system

facilitates easy interference in case of any demand or issue, with technicians ready to support clients through internet connectivity.



Experience a new era of baking automation with our Loading/Unloading Robot, adaptable to different oven models and dimensions. This automated marvel orchestrates the loading and unloading of products onto baking surfaces with precision timing, ensuring a hygienic environment for high-capacity baking. With its heavy-duty design and meticulous movement discipline, the robot offers a smooth transition for products via a dough-handling loading belt.

System control gives you all the benefits of a computer controlled bakery facility.



MODEL	DECK QUANTITY	BAKING SURFACE	EACH DECK'S INNER DIMENSIONS W x D x H	HEATING CAPACITY	MAX. HEAT	OVERALL DIMENSIONS W x D x H	HEATING SOURCE	WEIGHT
BH-BSTO-418	4	194 Sq. Ft.	73" x 94" x 8"	485,880 BTU	572°F	102" x 374" x 118" (8.5 ft x 31.16 ft x 8.84 ft)	Gas/ Oil	28,660 lbs
BH-BSTO-436	8	388 Sq. Ft.		951,760 BTU	572°F	205" x 374" x 118" (17 ft x 31.16 ft x 8.84 ft)		50,706 lbs
BH-BSTO-454	12	582 Sq. Ft.		1,427,640 BTU	572°F	307" x 374" x 118" (25.6 ft x 31.16 ft x 8.84 ft)		72,752 lbs

MODEL	DECK QUANTITY	BAKING SURFACE	EACH DECK'S INNER DIMENSIONS W x D x H	HEATING CAPACITY	MAX. HEAT	OVERALL DIMENSIONS W x D x H	HEATING SOURCE	WEIGHT
BH-BSTO-625	6	269 Sq. Ft.	73" x 94" x 8"	714,000 BTU	572°F	102" x 453" x 150" (8.5 ft x 37.75 ft x 12.5 ft)	Gas/ Oil	44,092 lbs
BH-BSTO-650	12	538 Sq. Ft.		1,427,640 BTU	572°F	205" x 453" x 150" (17 ft x 37.75 ft x 12.5 ft)		77,162 lbs
BH-BSTO-675	18	807 Sq. Ft.		2,141,460 BTU	572°F	307" x 453" x 150" (25.6 ft x 37.75 ft x 12.5 ft)		110,231 lbs

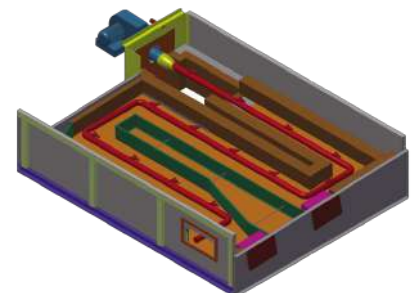
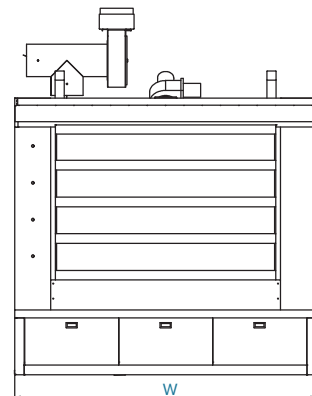
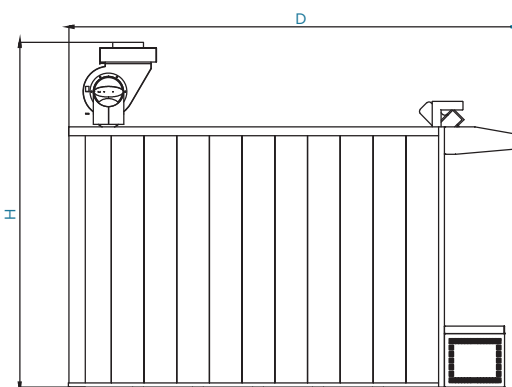


# STEAM TUBE DECK OVEN



The hallmark feature of this exceptional oven lies in its advanced heating system. Temperature distribution is achieved through the circulation inside tubes, ingeniously spreading heat evenly across the gaps of each deck. This ensures uniform baking at every point on the surface, guaranteeing consistently high-quality results. Complementing this precision, performant steam generators produce the necessary steam for each individual deck.

The oven offers a versatile control interface, allowing users to operate it seamlessly through a touch PLC screen, or manual control panel. The heating chamber and channels boast construction with fireproof special bricks, ensuring durability and optimal heat management. Furthermore, the oven's capacity to retain heat over an extended period is enhanced by the application of heat-resistant fiber rockwool insulation, contributing to sustained and efficient baking processes with a high energy saving. Experience the epitome of temperature control, uniformity, and energy saving with this innovative baking solution.



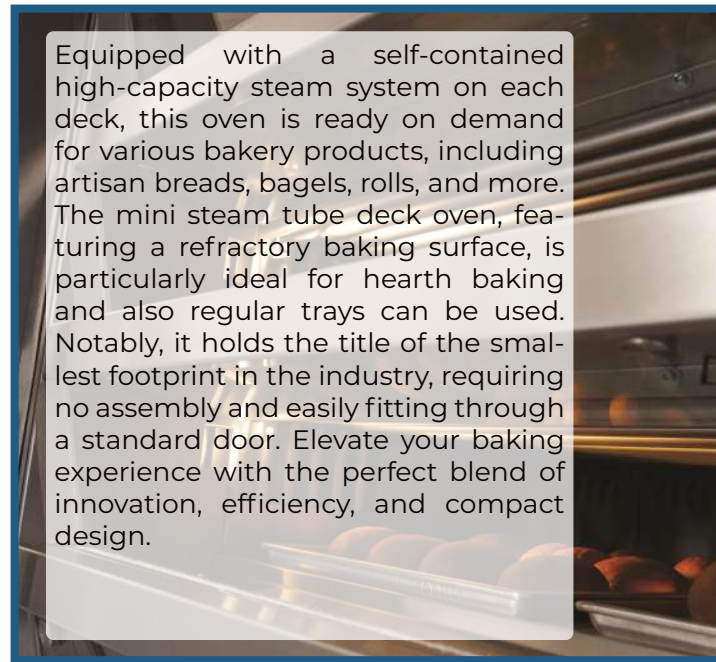
MODEL	BAKING SURFACE	DECK NUMBER	HEATING CAPACITY	DECK DIMENSIONS W x D x H	MAX. HEAT	OVEN DIMENSIONS W x D x H	PALLET DIMENSIONS	POWER	WEIGHT
BH-STO-100	108 sq. ft.	4	356,900 BTU	79" x 49" x 8"	572 °F	139" x 83" x 102"	94" x 23"	220V - 3Ph 60Hz - 25AMPS	13,228 lbs
BH-STO-150	162 sq. ft.	4		79" x 73" x 8"	572 °F	139" x 106" x 102"		220V - 3Ph 60Hz - 25AMPS	19,842 lbs
BH-STO-180	194 sq. ft.	4		94 1/2" x 73" x 8"	572 °F	153" x 106" x 102"		220V - 3Ph 60Hz - 25AMPS	24,251 lbs



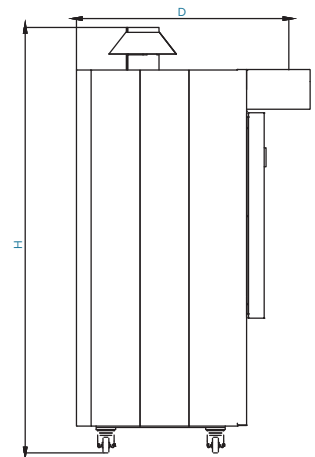
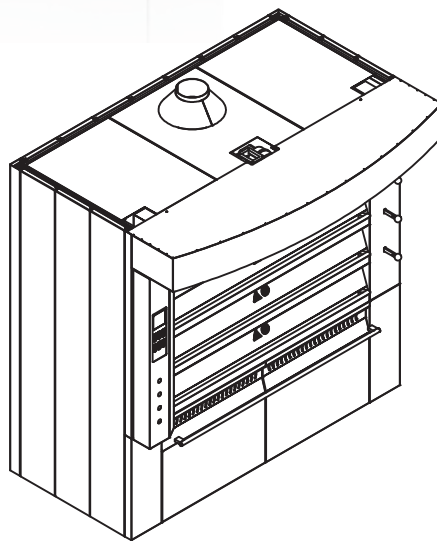
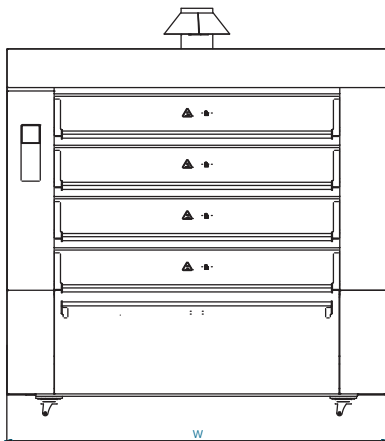
# MINI STEAM TUBE DECK OVEN

The standout feature of our Mini Steam Tube Deck Oven lies in its distinctive heating system—a dense network of closed steam tubes circulating hot steam. These tubes intricately wrap around each baking chamber on every deck, ensuring uniform heat distribution. Each steam tube undergoes rigorous testing and certification at our factory, guaranteeing optimal performance.

This innovative heating concept not only ensures low energy consumption but also facilitates rapid temperature recovery, delivering a consistently perfect and uniform bake with every use. Remarkably energy-efficient, this oven retains heat for an extended period, even 12 hours after being turned off. Crafted with high-quality stainless steel both inside and out, the oven boasts easy cleaning and an attractive appearance.



Equipped with a self-contained high-capacity steam system on each deck, this oven is ready on demand for various bakery products, including artisan breads, bagels, rolls, and more. The mini steam tube deck oven, featuring a refractory baking surface, is particularly ideal for hearth baking and also regular trays can be used. Notably, it holds the title of the smallest footprint in the industry, requiring no assembly and easily fitting through a standard door. Elevate your baking experience with the perfect blend of innovation, efficiency, and compact design.



MODEL	PAN QUANTITY	PAN SIZE	HEATING CAPACITY	DECK DIMENSIONS	BAKING SURFACE	OVEN DIMENSIONS W x D x H	POWER	WEIGHT
BH-MSTO-20	8	18" x 26"	105,000 BTU	27" x 40" x 6"	27 sq ft.	79" x 52" x 81"	220V - 3Ph 60Hz - 20AMPS	2860 lbs
BH-MSTO-40	12	18" x 26"	135,000 BTU	47" x 59" x 6"	43 sq ft.	59" x 50" x 81"		3300 lbs



# RACK OVEN



Our Rack Oven is the ideal choice for artisan bakeries, pastry shops, semi-industrial bakeries, and supermarket chains, offering versatile temperature management and the capability to bake fresh, pre-baked, and frozen products. Beyond its functionality, the design of our Rack Oven strikes a harmonious balance between clean lines and practicality, ensuring a timeless investment that lasts for years.

Constructed with the finest engineering precision and entirely designed and built in our factory, this oven exemplifies durability and quality craftsmanship.

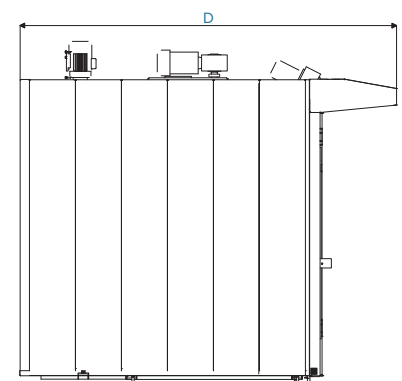
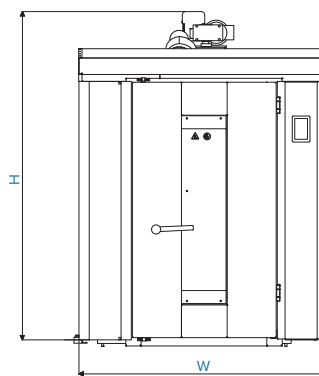
The incorporation of the burner on the side makes it especially suitable any kind of work space, even extra compact shops. The technology and reliability embedded in our Touchscreen or manually controlled panel are distinctive features that define our production.

a reduced footprint, making it an all-encompassing solution that caters to the evolving needs of modern bakeries. Choose our Rack Oven for a seamless blend of technology, reliability, and practical design, ensuring a satisfying and efficient baking experience.

Equipped with a large fireproof glass and powerful light bulbs on the door, providing clear visibility during the baking process. The design prioritizes ease of use, energy savings, and



Experience the desired amount of steam, and an even baking in each inch of the pans.



MODEL	HEATING SOURCE	MAX. PAN QUANTITY	MAX. PAN SIZE	HEATING CAPACITY	MAX. HEAT	OVEN DIMENSIONS W x D x H	POWER	WEIGHT
BH-RO-6080/C/O	Gas/ Oil	18 pans (18"x26" or 20"x30")	23" x 31"	235,000 BTU	608°F	62" x 91" x 100"	220V - 3Ph 60Hz -11AMPS	3638 lbs
BH-RO-80100/C/O		36 pans (18"x26" or 20"x30")	31" x 41"	275,000 BTU	608°F	74" x 105" x 100"	220V - 3Ph 60Hz -11AMPS	5510 lbs
BH-RO-6080/E	Electricity	18 pans (18"x26" or 20"x30")	23" x 31"	71 kW	662°F	62" x 91" x 100"	220V - 3Ph 60Hz -186AMPS	3638 lbs
BH-RO-80100/E		36 pans (18"x26" or 20"x30")	31" x 41"	85 kW	662°F	74" x 105" x 100"	220V - 3Ph 60Hz -223AMPS	5510 lbs

# MINI ROTATING CONVECTION RACK OVEN



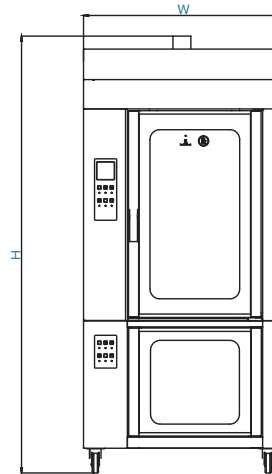
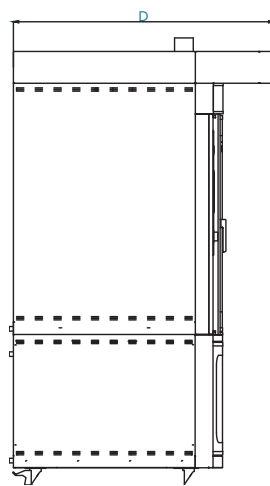
Experience efficiency in a compact design with our Mini Rotating Convection Rack Oven. Ideal for in-store baking, this oven combines the power of a large rack oven with a space-saving footprint. Featuring a proofing box for 10 pans, it offers versatility.



Choose between gas and electric heating, and customize with a manual control panel or touchscreen PLC for pre-stored recipes. The cost-saving double glass and high-quality insulation minimize heat loss. Easy-to-clean stainless steel covers enhance daily maintenance.



This oven handles various baked goods—bagels, croissants, pastries, and bread. The front glass and lighting provide a clear view of the baking process. With a high-capacity steam system and a 10-pan rack, our Mini Rotating Convection Rack Oven ensures efficient, flexible, and quality baking.



## OVENS

MODEL	HEATING SOURCE	PAN QUANTITY	MAX. PAN SIZE	MAX. HEAT	DIMENSIONS W x D x H	POWER	WEIGHT	PROOFING BOX
BH-MRO-10G	Gas/ Oil	10	15 1/2" x 23 1/2"	572°F	39" x 49" x 84"	220V - 3Ph 60Hz -4AMPS	882 lbs	Included
BH-MRO-10E	Electricity			572°F		220V - 3Ph 60Hz -60AMPS	816 lbs	Included

## PROOFING BOX

MODEL	HUMIDITY	PAN QUANTITY	MAX. PAN SIZE	MAX. HEAT	WEIGHT
BH-PRBX-10P	60% - 95%	10	15 1/2" x 23 1/2"	158 °F	176 lbs











**MIXING AND  
KNEADING**



## DOUBLE SPEED REMOVABLE BOWL SPIRAL MIXER



Our spiral mixer with a removable bowl is specifically manufactured for industrial plants and heavy-duty applications, emphasizing excellent kneading performance and practical usage. This is achieved through a two-speed powerful motor, two different timers for separated kneading processes, and high-power transmission to the removable bowl. The mixer's durability is ensured by a robust chassis, promising long-term usage.

The design incorporates user-friendly features, with the head of the mixer lifting up automatically or manually based on the settings. The bowl is securely fixed to the mixer's body through a reliable locking system, ensuring stability during operation.

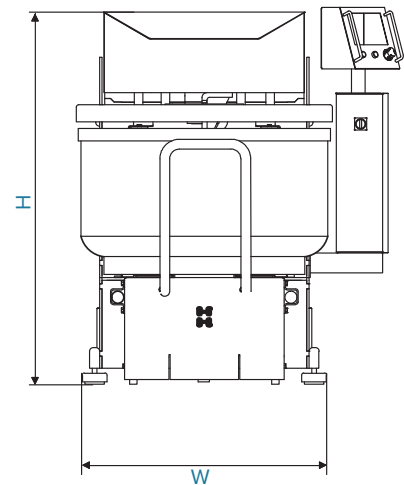
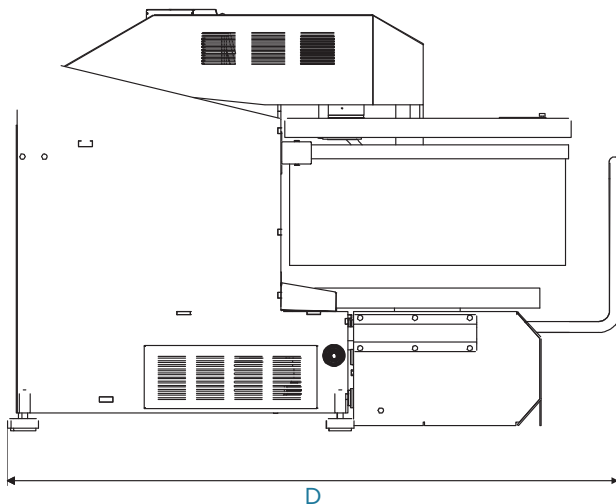
Continuous improvement is evident in the addition of new features to simplify and enhance the mixing process. The stainless-steel bowl is easily removable, thanks to the ergonomically positioned handle and bowl guide rollers. Additionally, it includes a stainless-steel bowl lid to minimize flour dust emissions, contributing to a cleaner working environment.



Obtain a Homogeneous dough in every single batch.



Our spiral mixer with a removable bowl combines powerful performance, durability, and user-friendly features to cater to the needs of industrial plants and heavy-duty applications. The inclusion of safety measures and thoughtful design enhancements underscores its commitment to efficiency and operator well-being.



MODEL	FLOUR CAPACITY	DOUGH CAPACITY	BOWL DIMENSIONS Ø x H	MACHINE DIMENSIONS W x D x H	POWER	HP	WEIGHT
BH-SPMM-250	331 lbs	551 lbs	39" x 55"	50" x 87" x 59"	208V - 3Ph 60Hz - 60 AMPS	28.2	2513 lbs

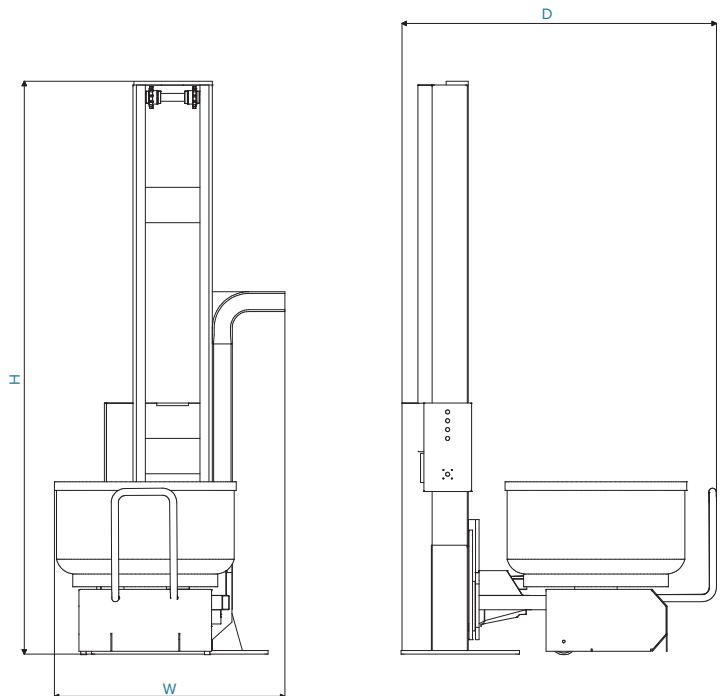


# BOWL LIFT & TILT MACHINE



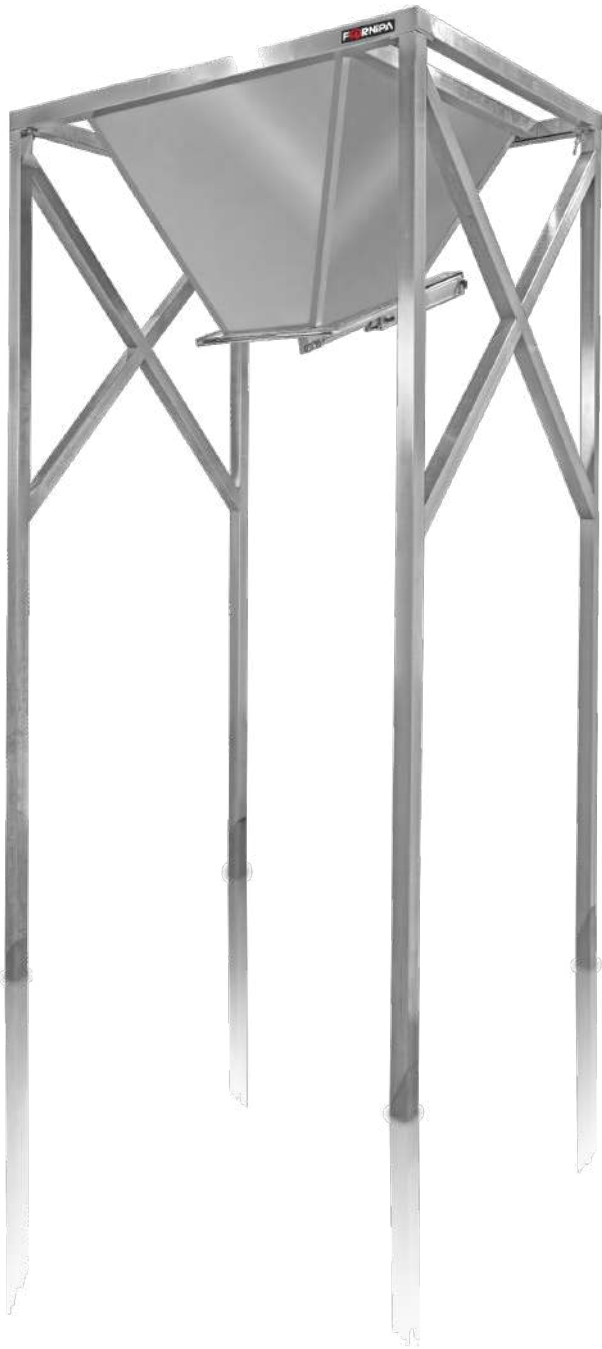
Our Bowl lifting and tilting machine system incorporates a reducer and chain-driven lifting and tilting device, ensuring the provision of maximum lifting force while minimizing power usage. A notable advantage lies in the absence of the disadvantages associated with hydraulic lifting systems. This design choice enhances adaptability by allowing the adjustable dough discharge height, accommodating various dough dividers. Consequently, our spiral mixer with a removable bowl and lifting device proves to be easily adaptable to existing plants. Key Features of this system include an adjustable height feature, providing flexibility to meet different dough processing requirements. The lifting and tilting device can achieve a maximum dump height of 96 inches, offering versatility for handling various batch sizes. Key Features of this system include an adjustable height feature, providing flexibility to meet different dough processing requirements. The lifting and tilting device can achieve a maximum dump height of 96 inches, offering versatility for handling various batch sizes.

Powered by electricity, the system ensures efficiency while considering environmental impact, and its fixed-to-floor design guarantees stability during mixing and tilting processes. Additionally, the use of stainless steel in construction enhances durability, ensures hygiene, and facilitates easy maintenance.



MODEL	MIN. CAPACITY	MAX. CAPACITY	MAX. DUMP HEIGHT	MACHINE DIMENSIONS W x D x H	POWER	WEIGHT
BH-BLT-250	220 lbs	551 lbs	96"	39" x 70" x 138"	208V - 3Ph 60Hz - 3 AMPS	2072 lbs

## DOUGH TRANSFER PLATFORM



The Dough Transfer Platform is a specialized solution designed for industrial production lines, facilitating the seamless transfer of dough from the mixer to the hopper of a divider. Its primary function is to ensure a continuous and efficient workflow by making sure that dough is readily available whenever the divider requires feeding.



Following the discharge of dough, the removable bowl can be promptly prepared for the next kneading process, contributing to the overall efficiency of the production line. Notably, the Dough Transfer Platform can be customized, upon request, to provide dough to more than one divider, enhancing its adaptability and utility.

MODEL	MIN. CAPACITY	MAX. CAPACITY	DIMENSIONS W x D x H	POWER	WEIGHT
BH-DTP-250	331 lbs	372 lbs	53" x 43" x 100"	208V - 3Ph 60Hz - 1.3 AMPS	551 lbs



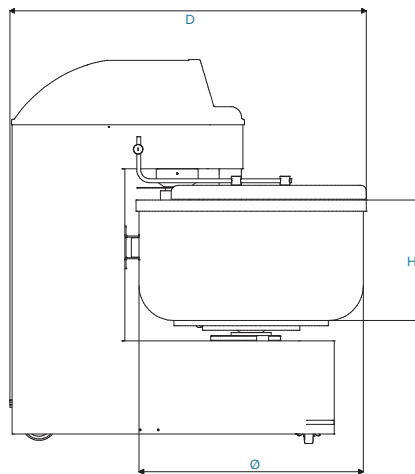
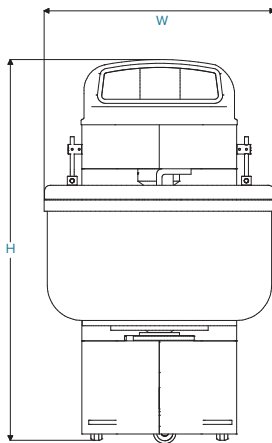


# DOUBLE SPEED FIXED BOWL SPIRAL MIXER



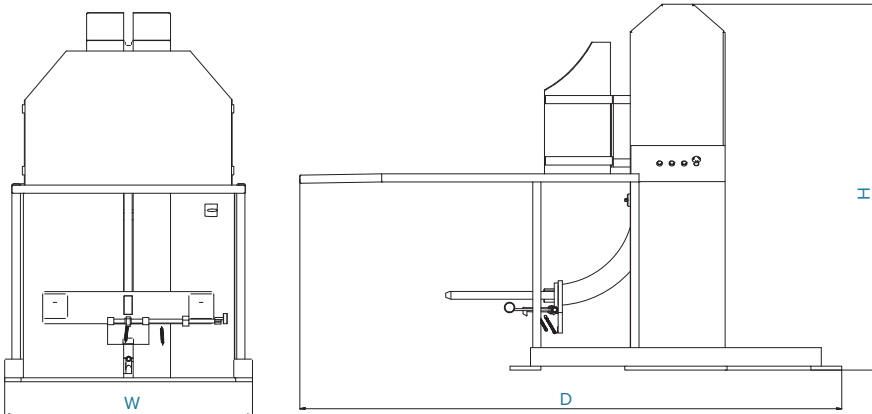
Our Spiral mixers are the preferred choice for bakeries and pastry shops seeking to reduce kneading time and achieve a homogeneous dough mixture, resulting in high-quality bread. The mixer's two automatic cycles with two timers further optimize the dough mixing process. Notably, the bowl, spiral, and dough-touching parts are constructed from stainless steel, ensuring durability and hygiene.

In the first cycle, the bowl can be rotated in reverse motion to facilitate a better mix of ingredients. The use of belt transmission minimizes sound levels, creating a more comfortable working environment. For enhanced control, an optional temperature measuring unit can be added. This comprehensive set of features positions the Double Speed Fixed Bowl Spiral Mixer series as a reliable and efficient solution for bakeries and pastry shops.



MODEL	FLOUR CAPACITY	DOUGH CAPACITY	BOWL DIMENSIONS Ø x H1	MACHINE DIMENSIONS W x D x H	POWER	HP	WEIGHT
BH-SPMF-80	110 lbs	176 lbs	28" x 16"	29" x 49" x 53"	208V - 3Ph 60Hz - 19.4 AMPS	5 - 7.5	1102 lbs
BH-SPMF-130	176 lbs	287 lbs	33" x 17"	33" x 51" x 53"	208V - 3Ph 60Hz - 30.3 AMPS	5 - 7.5	1169 lbs
BH-SPMF-160	220 lbs	353 lbs	37" x 19"	37" x 58" x 60"	208V - 3Ph 60Hz - 47.3 AMPS	7.5 - 10	1852 lbs
BH-SPMF-250	331 lbs	551 lbs	40" x 21"	40" x 62" x 62"	208V - 3Ph 60Hz - 47.3 AMPS	15-oct	1940 lbs

# TILT OVER SPIRAL MIXER/ REMOVABLE BOWL



Our Lift Over Bowl or Mixer is engineered for precision and efficiency, available in both right-lifting and left-lifting versions for your convenience. Whether you require it to lift a bowl for a removable bowl mixer or to be built over a fixed bowl mixer, our manufacturing capabilities are adept at accommodating your specific needs. It offer user-friendly operation, making it accessible even for less experienced staff.

MODEL	MIN. CAPACITY	MAX. CAPACITY	MAX. DUMP HEIGHT	MACHINE DIMENSIONS W x D x H	POWER	WEIGHT
BH-TOBM-250	220 lbs.	551 lbs	96"	47" x 104" x 71"	208V - 3Ph 60Hz - 3 AMPS	2072 lbs



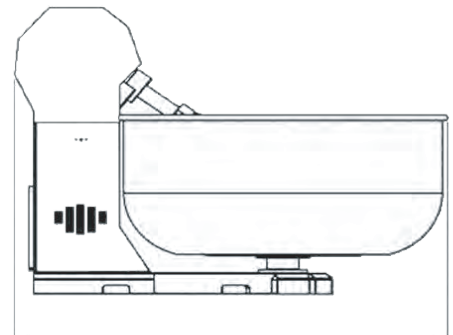
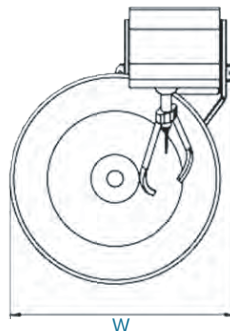
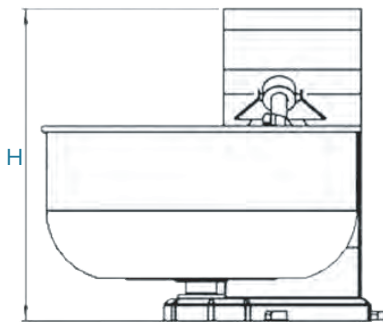


# FORK MIXER

Our Fork Mixer, inspired by traditional European-style mixers, excels in handling pizza, bread, and pasta doughs. Its design replicates hand kneading for gentle and thorough mixing, preventing dough overheating.

With various sizes to meet diverse production needs, the mixer offers two fixed speeds for flexibility. Safety features include a see-through bowl guard with an interlock, ensuring user safety and process monitoring.

Constructed with stainless steel for durability and hygiene, the mixer's three-pronged mixing arm ensures even kneading. The free-spinning bowl enhances mixing efficiency, and a safety bowl with an interlock mechanism prioritizes user safety during operation.



MODEL	FLOUR CAPACITY	BOWL DIAMETER	POWER	HP	BOWL DIAMETER	DIMENSIONS (W x D x H)	WEIGHT
BH-FRM-25	56 lbs	24"	208V - 3Ph 60Hz - 2.8 AMPS	1,49	24"	35" x 42" x 34"	419 lbs
BH-FRM-40	88 lbs	28"	208V - 3Ph 60Hz - 2.8 AMPS	1,49	28"	37" x 44" x 35"	428 lbs
BH-FRM-50	110 lbs	30"	208V - 3Ph 60Hz - 3.9 AMPS	2,05	30"	38" x 46" x 36"	461 lbs
BH-FRM-100	220 lbs	35"	208V - 3Ph 60Hz - 5.7 AMPS	3	35"	41" x 52" x 42"	699 lbs
BH-FRM-150	330 lbs	39"	208V - 3Ph 60Hz - 7.8 AMPS	4,08	39"	46" x 58" x 48"	1027 lbs
BH-FRM-200	441 lbs	43"	208V - 3Ph 60Hz - 10.5 AMPS	5,45	43"	48" x 63" x 47"	1058 lbs
BH-FRM-250	551 lbs	47"	208V - 3Ph 60Hz - 14.5 AMPS	7,45	47"	51" x 67" x 49"	1213 lbs
BH-FRM-300	661 lbs	51"	208V - 3Ph 60Hz - 19.6 AMPS	10,06	51"	54" x 72" x 50"	1367 lbs

# PLANETARY MIXER



The Planetary Mixer is available in two bowl capacities, 40 QT and 60 QT, it stands as a carefully designed solution for the specific requirements of bakeries, pizzerias, hotels, and large kitchens. Offering versatility in tasks such as mixing, beating, and kneading, this mixer is a reliable choice for a broad spectrum of culinary operations. Its inclusion of multiple speeds and interchangeable attachments enhances its suitability for a variety of kitchen tasks.

One of the key features of this mixer is its 3 fixed speeds, allowing for precise control over the mixing process. The see-through bowl guard, equipped with a safety interlock, ensures both visibility and user protection during operation. The mixer's heavy-duty stainless steel bowl is built to withstand the demanding conditions of commercial kitchens, ensuring durability over time. Dual bowl locks provide stability, securing the mixing bowl firmly in place during operation.

Operational convenience is further enhanced with the easy-to-use manual lift mechanism, streamlining the raising and lowering of the mixing bowl. Front-mounted controls are strategically positioned, offering easy access and allowing for seamless operation and adjustment during use.

Three essential utensils provided with each planetary mixer: a whisk for beating eggs and whipping cream, a hook (or spiral) for leavened dough, and a blade for short pastry, cakes, and biscuits. This comprehensive set of features positions our Planetary Mixer as an ideal and versatile tool for culinary professionals.




MODEL	BOWL VOLUME	HEAD SPEEDS	WHISK SPEEDS	BOWL DIMENSIONS Ø x H	MACHINE DIMENSIONS W x D x H	POWER	HP	WEIGHT
BH-PLM-40	40 QT	55 - 110 - 120 rpm	140 - 280 - 560 rpm	16" x 16"	25" x 36" x 54"	208V - 3Ph 60Hz - 6 AMPS	3	485 lbs
BH-PLM-60	60 QT	55 - 110 - 120 rpm	140 - 280 - 560 rpm	17" x 19"	25" x 36" x 54"	208V - 3Ph 60Hz - 6 AMPS	3	505 lbs







A close-up photograph of a dough processing line in a factory. Several long, cylindrical pieces of dough are being processed on a conveyor belt. The dough is light-colored and appears to be in the final stages of preparation. The background is slightly blurred, showing industrial machinery and a dark metal frame.

**DOUGH  
PROCESSING**



# SINGLE & DOUBLE PISTON VOLUMETRIC DEVIDER

The dough dividing process is executed with precision by our volumetric divider machines, featuring a newly designed dividing drum and intake piston. This mechanism ensures proper division without causing damage or compression to even the most sensitive dough types. The construction of the dough hopper and outer lids is robust, made from stainless steel for durability.

The weight of divided dough can be configured either manually or through PLC control. Our volumetric divider is produced in distinct variations to accommodate different weight ranges: 2 oz - 7 oz, 4 oz - 21 oz, and 9 oz - 35 oz. The automatic machine (PLC controlled) divides a minimum of 20 and a maximum of 40 pieces per minute, while the manual machine achieves a range of 29 to 31 pieces per minute. Additionally, it boasts an impressive 80% reduction in oil consumption compared to other machines.



## Technical Specifications of Manual Divider:

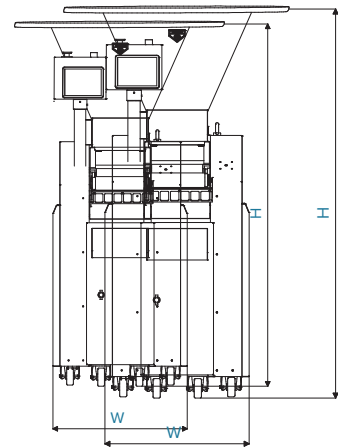
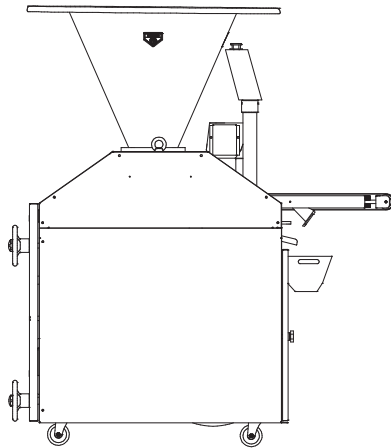
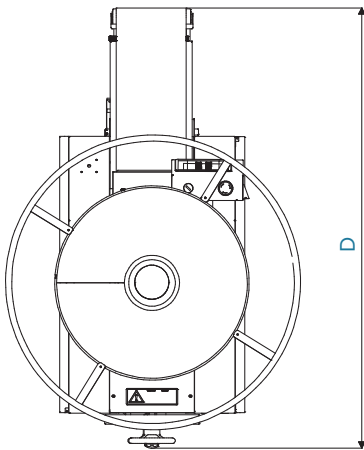
- Weight adjustment is manual, facilitated by flywheels located at the back.
- The main chassis is constructed from steel.
- Dividing drum is chrome-plated steel, and the piston chamber is stainless steel.
- Anti-corrosive piston.
- 24V control board for efficient operation.
- Easy motion with a closed circuit lubrication system.
- When stopped, the piston consistently halts at the discharge position.
- Motor power transfer is achieved through a pulley and belt system.
- Standard hopper capacity is 154 lbs, with an optional 308 lbs hopper upon request.
- Covers are made of stainless steel.
- AC inverter is optional.





## Technical Specifications of PLC Controlled Divider:

- Weight adjustment is done through the PLC-controlled touchscreen.
- AC inverter is standard for enhanced control.
- Dough twicing system is optional.
- Piece counter for accurate tracking.
- On/Off button for the flour duster.
- The main chassis is made of steel.
- Dividing drum is chrome-plated steel, and the piston chamber is stainless steel.
- Anti-corrosive piston.
- 24V control board for efficiency.
- Easy motion with a closed circuit lubrication system.
- When stopped, the piston consistently halts at the discharge position.
- Motor power transfer is achieved through a pulley and belt system.
- Standard hopper capacity is 154 lbs, with an optional 308 lbs hopper upon request.
- Covers are made of stainless steel.



## SINGLE PISTON VOLUMETRIC DIVIDER

MODEL	DIMENSIONS W X D X H	CAPACITY	WORKING RANGE		POWER	WEIGHT
			PISTON DIAMETER	DIVIDING WEIGHT		
BH-SPVD-M	37" x 55" x 62	1200 - 2400 per hour	3"	2 oz - 7 oz	208V - 3Ph 60Hz - 4AMPS	992 lbs
BH-SPVD- PLC (Control touch screen)			4"	4 oz - 21 oz		
			5"	9 oz - 35 oz		

## DOUBLE PISTON VOLUMETRIC DIVIDER

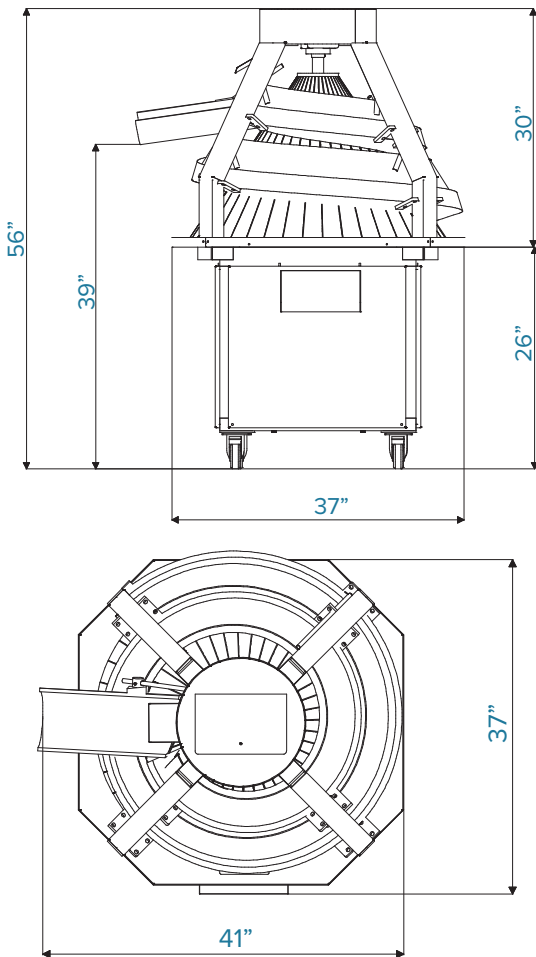
MODEL	DIMENSIONS W X D X H	CAPACITY	WORKING RANGE		POWER	WEIGHT
			PISTON DIAMETER	DIVIDING WEIGHT		
BH-DPVD-M	39" x 56" x 69"	2400 - 4800 per hour	3"	2 oz - 7 oz	208V - 3Ph 60Hz - 5.7AMPS	1543 lbs
BH-DPVD- PLC (Control touch screen)			4"	4 oz - 21 oz		





# CONICAL ROUNDER

The Conical Rounder and Industrial Conical Rounder are meticulously crafted with a rotating cone and adjustable spiral-shaped corrosion-resistant channels, precisely molded to conform to the cone's shape. This innovative design ensures that as the dough progresses from the bottom to the top in the adjustable channels, it achieves a perfect rounded form.

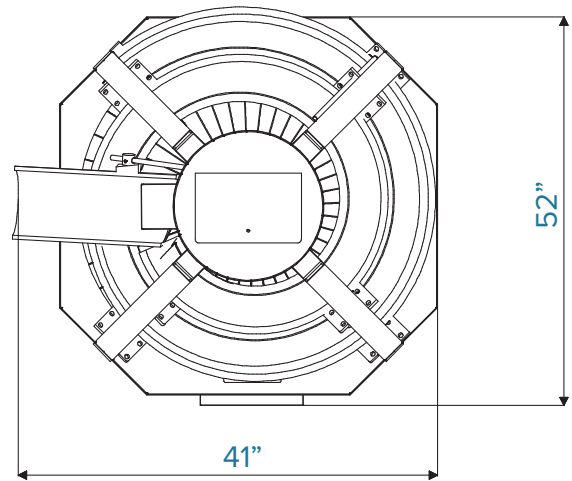
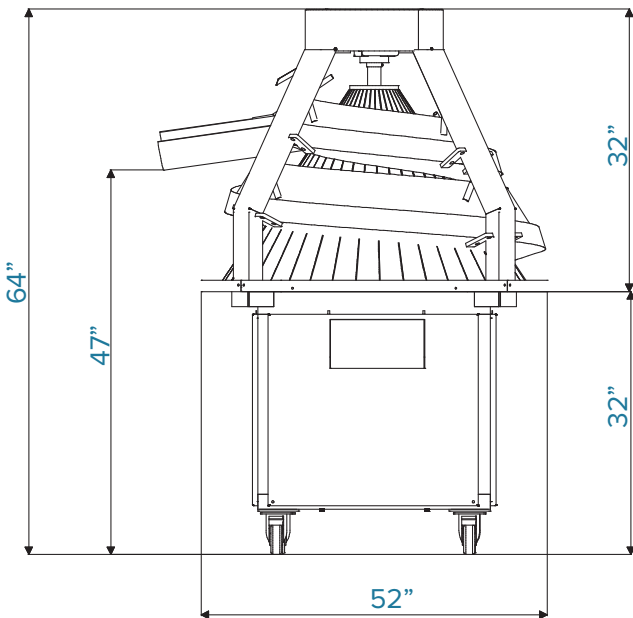


- High Capacity with accuracy, for a better baking experience.
- Models to round from 2 oz to 44 oz dough.
- Works perfectly with our Volumetric Dividers, Intermediate Proofer and Long Moulder.

MODEL	DOUGH WEIGHT	POWER	MAX. CAPACITY	DIMENSIONS W x D x H	WEIGHT
BH-CR-100	2oz - 7oz	208V - 3Ph 60Hz - 1.5AMPS	2400 per hour	37" x 41" x 56"	430 lbs
BH-CR-200	4oz - 21oz				
BH-CR-300	4oz - 42oz				

# INDUSTRIAL CONICAL ROUNDER

Adding to its efficiency, the Conical Rounder is equipped with a newly designed mechanical flour duster that operates silently during its working process. The standard rounding channels extend to 15 ft. in length. We offer three types, each catering to specific weight operation ranges: 2 oz - 7 oz, 4 oz - 21 oz, and 4 oz - 42 oz. For the Industrial Conical Rounder, the rounding weight operation range is specified as 3 oz - 44 oz. This ensures versatility and precision in the rounding process to meet varied production needs.



MODEL	DOUGH WEIGHT	POWER	MAX. CAPACITY	DIMENSIONS W x D x H	WEIGHT
BH-ICR-600	3oz - 44oz	208V - 3Ph 60Hz - 4.5AMPS	3600 per hour	47" x 47" x 57"	1322 lbs





# INTERMEDIATE PROOFER

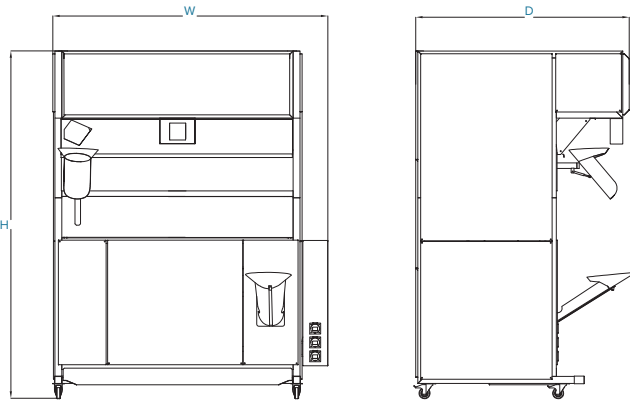


Our Intermediate Proofer is a reliable machine designed for the essential resting time of freshly divided dough. This critical phase allows the dough to release tensions acquired during the division process, facilitating its elongation in the subsequent steps of the production process.

Operable in manual and automatic modes, it incorporates a sensor at the dough entrance for precise counting and positive transfer to the next pocket. The machine offers flexibility with configurable entrance/exit options and hygienic, removable plastic baskets for easy maintenance. The Intermediate Proofer is available in various pocket quantities, including 88, 152, 176, 240, 328, 416, and 640 pockets, catering to different production needs.

## Technical Specifications:

- Standard drive by a gear-motor for reliable operation.
- 24 V control panel for efficient control.
- Removable plastic pockets for easy maintenance.
- Equipped with sockets for the divider, rounder, and moulder.
- Optional flour drawers under the proofer (upon request).
- Alternative input and outlet positions for adaptability.
- Variable motor speed (upon request).
- Stainless steel body and pocket holders for durability and hygiene.



MODEL	POCKET NUMBER	DIMENSIONS W x D x H	DOUGH INPUT HEIGHT	DOUGH OUTPUT HEIGHT	POWER	WEIGHT	RESTING TIME
BH-IPM-88	88	48" x 42" x 98"	32"	61"	208V - 3Ph 60Hz - 1.8AMPS	882 lbs	2 - 4 min.
BH-IPM-152	152	78" x 42" x 83"	32"	49"	208V - 3Ph 60Hz - 1.8AMPS	992 lbs	3,6 - 7,2 min.
BH-IPM-176	176	78" x 42" x 98"	32"	61"	208V - 3Ph 60Hz - 1.8AMPS	1102 lbs	4,2 - 8,4 min.
BH-IPM-240	240	78" x 61" x 83"	32"	49"	208V - 3Ph 60Hz - 1.8AMPS	1213 lbs	6 - 12 min.
BH-IPM-328	328	78" x 61" x 98"	32"	61"	208V - 3Ph 60Hz - 3,6AMPS	1543 lbs	8 - 16 min.
BH-IPM-416	416	76" x 85" x 98"	32"	49"	208V - 3Ph 60Hz - 3,6AMPS	1763 lbs	16 - 24 min.
BH-IPM-640	640	114" x 83" x 98"	33"	69"	208V - 3Ph 60Hz - 5,3AMPS	1984 lbs	8 - 19 min.

# LONG MOULDER

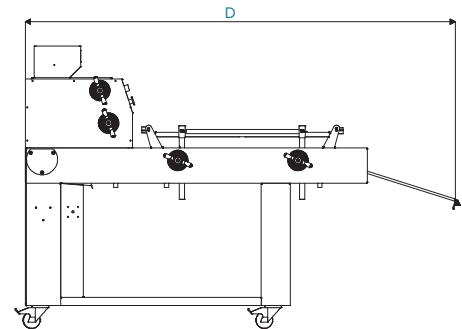
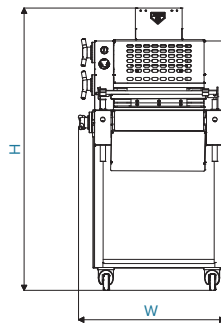


Our Long Moulder Machine is a versatile solution crafted for molding oblong dough shapes like rolls and small baguettes. Boasting four rollers and an adjustable pressure board that can be effortlessly removed for cleaning, this machine ensures efficient and convenient dough processing. With a maximum molding length of 17 inches, it achieves an approximate throughput of 2,400 pieces per hour.

In terms of features, the pressure board spans 37 inches, providing ample space for effective molding. The non-stick surface guarantees smooth operation and facilitates easy cleaning. Equipped with food-grade processing rollers, the machine ensures hygiene and product

quality. The four-roller system ensures consistent and precise molding, while dough centering flaps contribute to accurate dough positioning.

The pressure board, designed for easy folding, enhances maintenance and cleaning convenience. Moreover, the adjustable distance for the pressure board and rollers allows customization based on specific requirements.



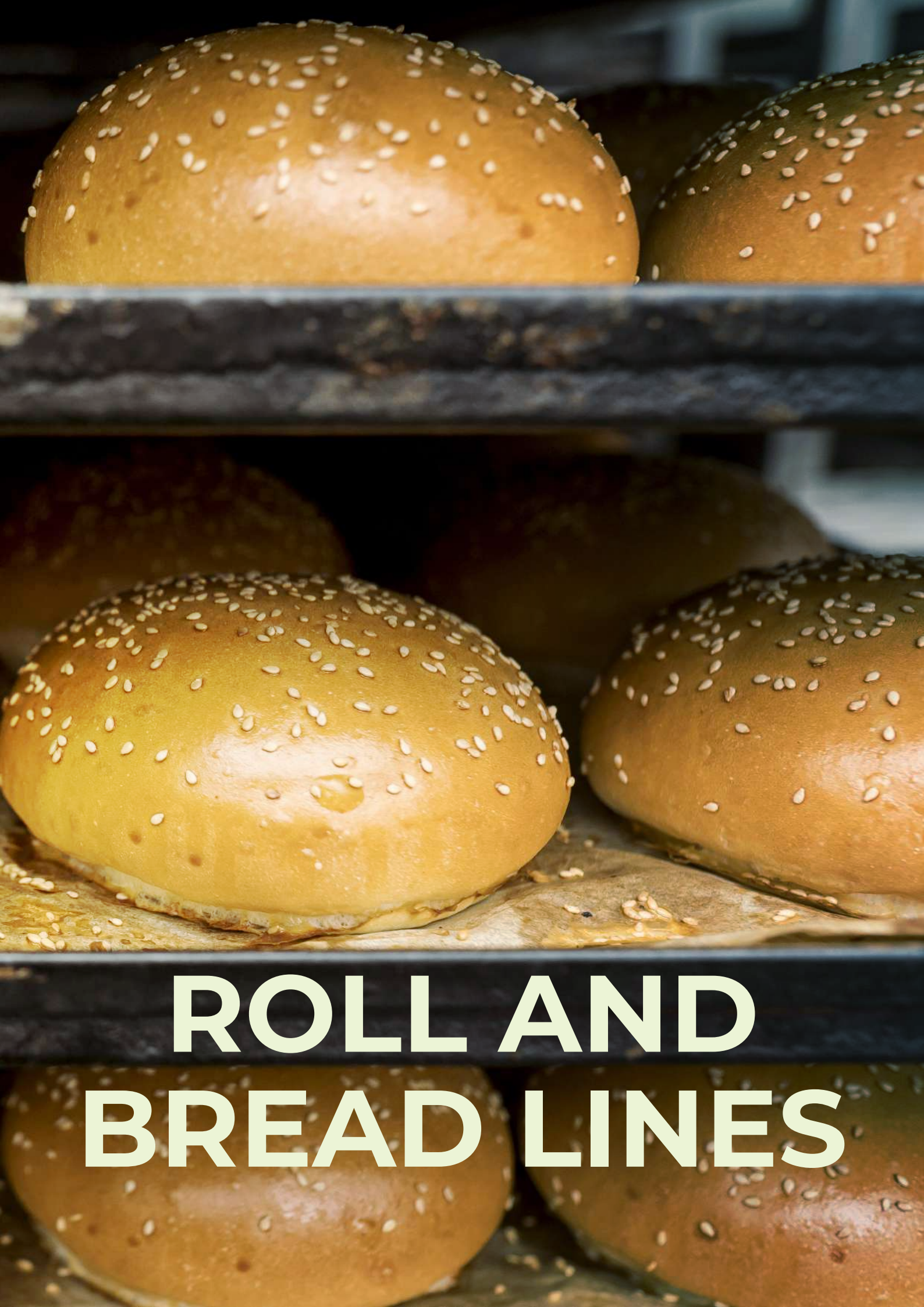
Designed for versatility, the machine offers options for both left and right operation. Additionally, it can be fitted with double pressure boards, adding an extra layer of functionality. These features collectively make our Long Moulder Machine an ideal choice for bakeries and food processing operations where efficient and high-quality dough molding is paramount.

MODEL	MAX. MOLDING LENGTH	DIMENSIONS	POWER	MAX. CAPACITY	WEIGHT
BH-LM-STD	17"	27" x 65" x 54"	208V - 3Ph 60Hz - 1.5AMPS	2400 per hour	518 lbs







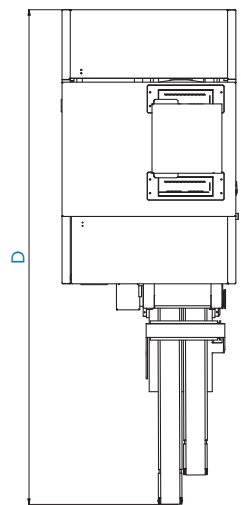
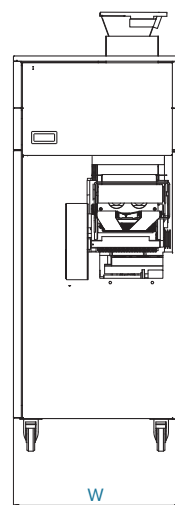
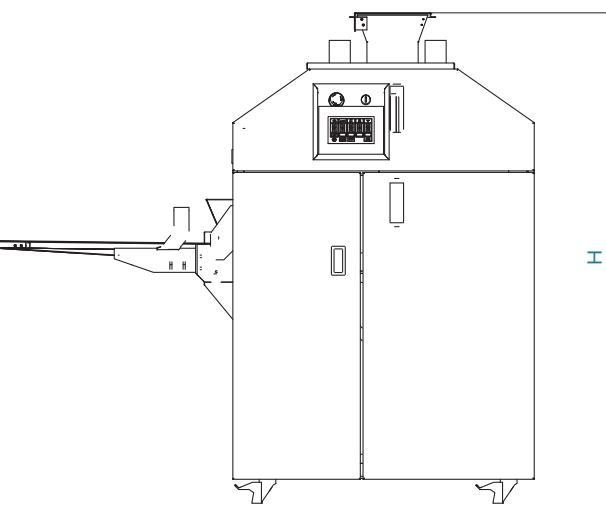


# **ROLL AND BREAD LINES**



## TWO AND FOUR POCKET ROLL PLANTS

Our Two and Four Pocket Roll Plants are meticulously designed to effortlessly produce high volumes of rolls with precision and consistency, boasting an impressive output of up to 3,200 rolls per hour for the Two-Piston model and 6,400 rolls per hour for the Four-Piston model. Designed for ease of operation, these compact roll plants require just one person to set up and operate. They automatically divide and shape dough pieces within a surprisingly small footprint, making them the ideal solution for small to medium-sized bakeries in need of a robust, accurate, and reliable roll production plant with high output.



## Features and Benefits:

- Product weight range: 1oz - 4oz (30-110gr) and 2oz - 5oz (50-140gr).
- Produces up to 3,200 rolls per hour (Two-Piston) and 6,400 rolls per hour (Four-Piston).
- Stores up to 60 programs for versatile production.
- Exceptional accuracy in roll weight, size, and shape.
- Top-loading 33lbs Teflon-coated hopper for efficient dough handling.
- Fully automated dividing and rounding process for streamlined production.
- Special star rollers feed the dough with minimum pressure, ensuring product integrity.
- User-friendly touch-screen controller for easy operation.
- Two integrated flour dusters for consistent flour application.
- USB programmable for flexibility in programming.
- Features two offtake belts for efficient product transfer.
- Fitted with interlocked safety switches and safety guards for operator protection.
- Stainless steel construction ensures durability and hygiene.
- Small footprint for space efficiency in bakery setups.
- Speed Menu, Dough Capacity Depth Menu, Pre-Scaler Flour Duster Menu, Conveyor Belt Flour Duster Menu, Rounder Plate Speed Menu for customizable settings.
- Diagnostics function to monitor performance.
- 3-phase electric supply for reliable and efficient operation.



Our Roll Plants are designed to meet the demanding needs of modern bakeries, providing a perfect balance of efficiency, precision, and reliability.

MODEL	NUMBER OF POCKETS	MAX. CAPACITY	DIMENSIONS W x D x H	WEIGHT	DIVIDING RANGE	POWER
BH-DRP-3000	2	3200 per hour	26" x 67" x 67"	1543 lbs	1oz - 4oz (30-110gr) or 2oz - 5oz (50-140gr)	208V - 3PH 60Hz - 4AMPS
BH-DRP-6000	4	6400 per hour	32" x 67" x 67"	1763 lbs		208V - 3PH 60Hz - 4.5AMPS





## TWO POCKET ROLL PALNT WITH FORMING UNIT



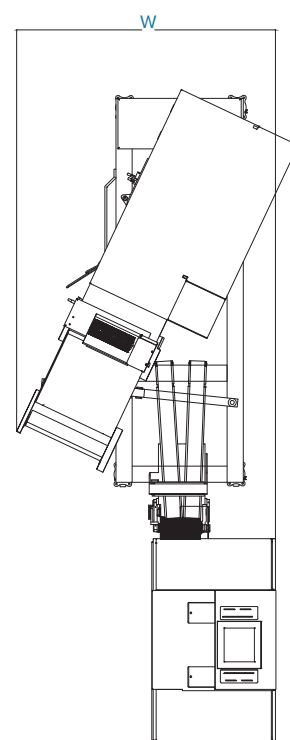
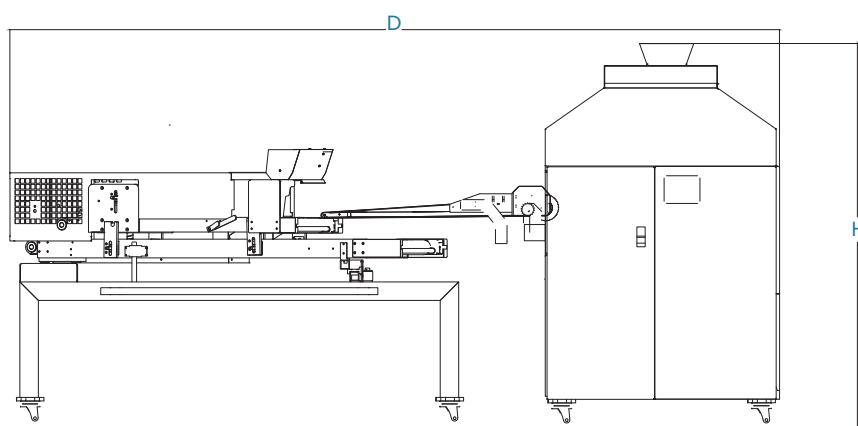
Our Two pocket roll plant with Forming Unit is designed for versatility, producing a variety of products, including flattened hamburger rolls, petit pain, and elongated hotdog/finger rolls. The manually-set Roll Forming Unit simplifies the process, taking formed dough pieces through controlled rollers and non-stick polyster/cotton belts to systematically reduce thickness and alter shape, ensuring the required size and form upon exit.

The ergonomic design of the Roll Forming Unit allows the wheeled offtake belt to be easily pulled out at an angle during operation, facing the baker for convenience, and neatly folded away when not in use. This thoughtful design contributes to efficient use of floor space in the bakery.



### Features and Benefits:

- Product weight range: 1oz - 4oz (30-110gr) or 2oz - 5oz (50-140gr)
- Produces up to 3,200 rolls per hour
- Moulds hotdog, finger, and hamburger rolls
- Exceptional accuracy in roll weight, size, and shape
- Fully automated rounding process
- Integrated flour duster for enhanced consistency
- Fitted with interlocked safety switches and safety guards
- Simple and intuitive manual controls for quick product changeovers
- Designed for one-person operation, lowering production costs
- Gentle handling maintains dough quality
- Stainless steel construction for durability
- Small footprint and easy access to all areas for simple cleaning and maintenance
- 3-phase electric supply for efficient operation.



MODEL	HEAD MACHINE	DIVIDING RANGE	CAPACITY/ HOUR	COMPLETE LINE DIMENSIONS (W x L x H)	LINE WEIGHT	POWER	CONTROL
BH-ROLL-MULTI-1	2 pockets	1oz - 4oz (30-110gr) or 2oz - 5oz (50-140gr)	3200 Rolls (Hamburger, Hot dog, Sandwich, sub rolls...)	45" x 121" x 69 3/4" ----- 1142 x 3073 x 1774 mm	2,028 lbs	208V - 3PH 60Hz - 7AMPS	PLC touch screen





## SIX POCKET ROLL PLANT WITH AUTOMATIC PANNING

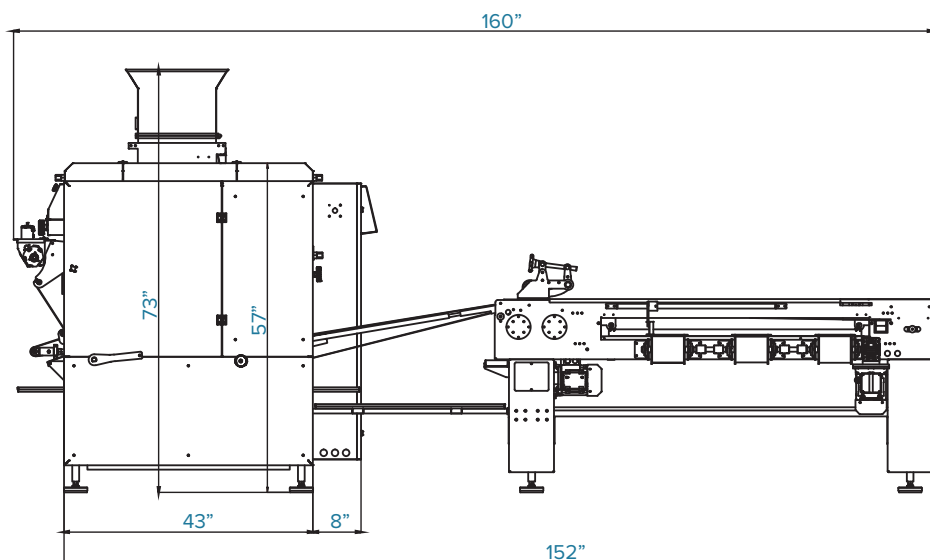
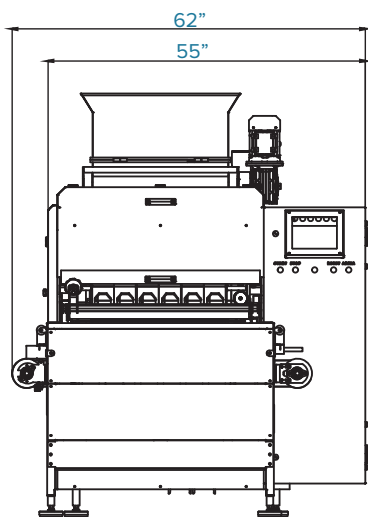
Our Six pocket roll plant with Automatic Panning line boasts a user-friendly interface with a clear PLC screen, allowing for straightforward settings that are easy to learn. Usage information can be stored in memory for continuous use, enhancing operational efficiency. Daily cleaning is a hassle-free process, and the machine's disassembly, installation, and replacement of belts and running parts are all straightforward tasks.



For enhanced flexibility, the speeds of all belts can be easily adjusted to the desired level. The PLC screen provides a comprehensive display of any electrical and electronic faults with both pictures and text. In case of malfunction, remote access can be performed using the PLC program (optional), enabling swift troubleshooting.

The Six Pockets Head Machine employs different outer drums for dough cutting in various weight ranges, achieving a production capacity of 10,000 rolls per hour, including hamburger, plain round loaves, and more. With minimal flour usage in the dough section, it ensures a clean working environment. The amount of flour given to the divider is easily adjustable, and the lubrication system automatically adjusts during the dough dividing process, ensuring a gentle and precise division by the pistons.

The automatic panning machine simplifies the panning process, allowing adjustment of the rolls' spreading distance on the pan via the PLC screen. The machine automatically performs the panning of rolls into the desired pan size, facilitating efficiency. With user-friendly settings on the PLC screen, panning on corrugated pans is made seamless. Moreover, the machine is equipped with a warning system to alert if the pan is not placed properly, ensuring a smooth and error-free operation.



MODEL	HEAD MACHINE	DIVIDING RANGE	CAPACITY// HOUR	COMPLETE LINE DIMENSIONS (W x L x H)	LINE WEIGHT	POWER	CONTROL
BH-ROLL-MULTI-2	6 pockets	1oz - 5oz (30 - 140gr)	10,000 Rolls (Hamburger, Plain round loaves...)	62" x 160" x 73" 1565 x 4070 x 1850 mm	4410 lbs	208V - 3PH 60Hz - 18AMPS	PLC touch screen





## SIX POCKET ROLL PLANT WITH FORMING UNIT AND AUTOMATIC PANNING

Our advanced Six-Pocket Roll Plant with Forming Unit and Automatic Panning Line, is a powerhouse designed for high-capacity production. This integrated system comprises a 6-pocket head machine, an intermediate proofer, a versatile forming unit (Moulder), and an automatic panning machine, enabling the efficient production of various products like hamburger rolls, plain round loaves, and elongated hotdog/finger rolls...

This comprehensive line achieves a remarkable production capacity of 10,000 hamburger rolls, plain round loaves per hour, or 7,000 elongated hotdog/finger rolls per hour. The Six-Pocket Head Machine utilizes different outer drums for dough dividing and rounding in various weight ranges, ensuring precision and flexibility in production.

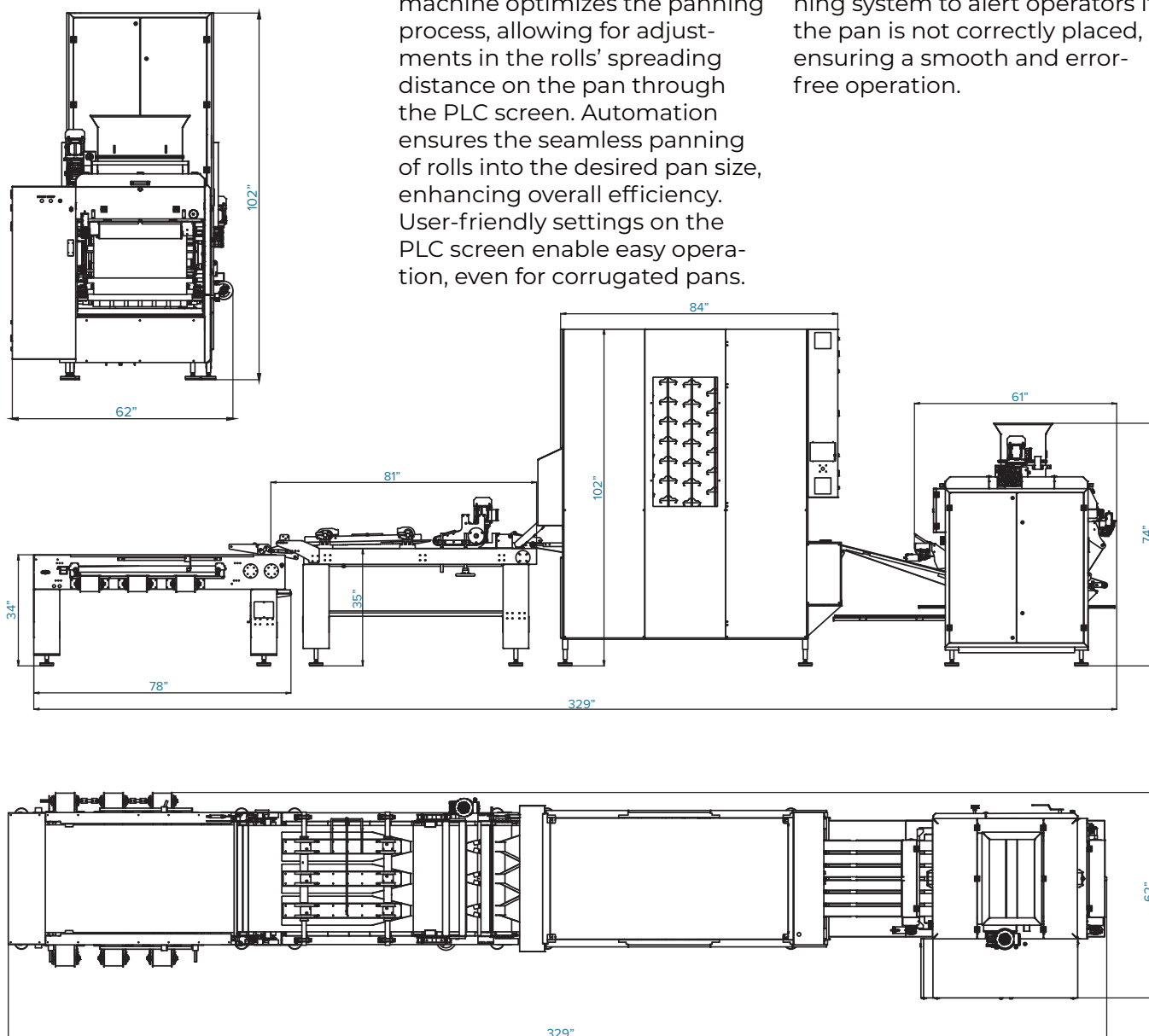
The intermediate proofer serves a crucial role in short-term proofing, facilitating easy shaping of products. It allows adjustable proofing time and offers the option to include a humidifier. Each row in the proofer consists of six pockets made from food-grade cleanable material. For production processes where proofing is unnecessary, a direct transition belt beneath the intermediate proofer streamlines the transfer of rolls from the head machine directly to the forming unit, or to the panning machine in case the moulding is not necessary.



The forming unit (moulder) consists of a crushing roller, shaping pad, and sorting unit that work seamlessly to achieve precise forming and processing. The forming unit supports easy adjustment of product length and shapes based on dough weight. Controlled by sensors and a user-friendly PLC screen program, this section ensures efficient and customizable production. All materials used in the machinery comply with food regulations, ensuring safety and quality.

The automatic panning machine optimizes the panning process, allowing for adjustments in the rolls' spreading distance on the pan through the PLC screen. Automation ensures the seamless panning of rolls into the desired pan size, enhancing overall efficiency. User-friendly settings on the PLC screen enable easy operation, even for corrugated pans.

The machine includes a warning system to alert operators if the pan is not correctly placed, ensuring a smooth and error-free operation.



MODEL	HEAD MACHINE	DIVIDING RANGE	CAPACITY/ HOUR	COMPLETE LINE DIMENSIONS (W x L x H)	LINE WEIGHT	POWER	CONTROL
BH-ROLL-MULTI-3	6 pockets	1oz - 5oz (30 - 140gr)	7,000 to 10,000 Rolls (Hamburger, Hot dog, Sandwich, sub rolls...)	62" x 329" x 102" ----- 1565 x 8360 x 2600 mm	7937 lbs	208V - 3PH 60Hz - 32AMPS	PLC touch screen

## INTEGRATED BREAD LINE



The Integrated Bread Line, comprising the « BH-SPVD » Volumetric Divider, « BH-CR » Conical Rounder, « BH-IMP » Intermediate Proofer, and « BH-LM » Long Moulder, stands as a pinnacle of efficiency and versatility in bread production.

Available in seven models—88, 152, 176, 240, 328, 416, and 640 pockets—the selection caters to diverse needs, allowing customization based on the intermediate proofing time required.

Tailoring to varying dough weight ranges—2oz to 7oz, 4oz to 21oz, or 9oz to 35oz—our Integrated Bread Line adapts seamlessly to specific production demands.



## VOLUMETRIC DIVIDER

MODEL	DIMENSIONS W x D x H	CAPACITY	WORKING RANGE		POWER	WEIGHT
			PISTON DIAMETER	DIVIDING WEIGHT		
BH-DPVD-M	39" x 56" x 69"	2400 - 4800 per hour	3"	2 oz - 7 oz	208V - 3Ph 60Hz - 5.7AMPS	1543 lbs
BH-DPVD-PLC (Control touch screen)			4"	4 oz - 21 oz		



## CONICAL ROUNDER

MODEL	DOUGH WEIGHT	POWER	MAX. CAPACITY	DIMENSIONS W x D x H	WEIGHT
BH-CR-100	2oz - 7oz	208V - 3Ph 60Hz - 1.5AMPS	2400 per hour	37" x 41" x 56"	430 lbs
BH-CR-200	4oz - 21oz				
BH-CR-300	4oz - 42oz				



## INTERMEDIATE PROOFER

MODEL	POCKET NUMBER	DIMENSIONS W x D x H	DOUGH INPUT HEIGHT	DOUGH OUTPUT HEIGHT	POWER	WEIGHT	RESTING TIME
BH-IPM-88	88	48" x 42" x 98"	32"	61"	208V - 3Ph 60Hz - 1.8AMPS	882 lbs	2 - 4 min.
BH-IPM-152	152	78" x 42" x 83"	32"	49"	208V - 3Ph 60Hz - 1.8AMPS	992 lbs	3.6 - 7.2 min.
BH-IPM-176	176	78" x 42" x 98"	32"	61"	208V - 3Ph 60Hz - 1.8AMPS	1102 lbs	4.2 - 8.4 min.
BH-IPM-240	240	78" x 61" x 83"	32"	49"	208V - 3Ph 60Hz - 1.8AMPS	1213 lbs	6 - 12 min.
BH-IPM-328	328	78" x 61" x 98"	32"	61"	208V - 3Ph 60Hz - 3.6AMPS	1543 lbs	8 - 16 min.
BH-IPM-416	416	76" x 85" x 98"	32"	49"	208V - 3Ph 60Hz - 3.6AMPS	1763 lbs	16 - 24 min.
BH-IPM-640	640	114" x 83" x 98"	33"	69"	208V - 3Ph 60Hz - 5.3AMPS	1984 lbs	8 - 19 min.



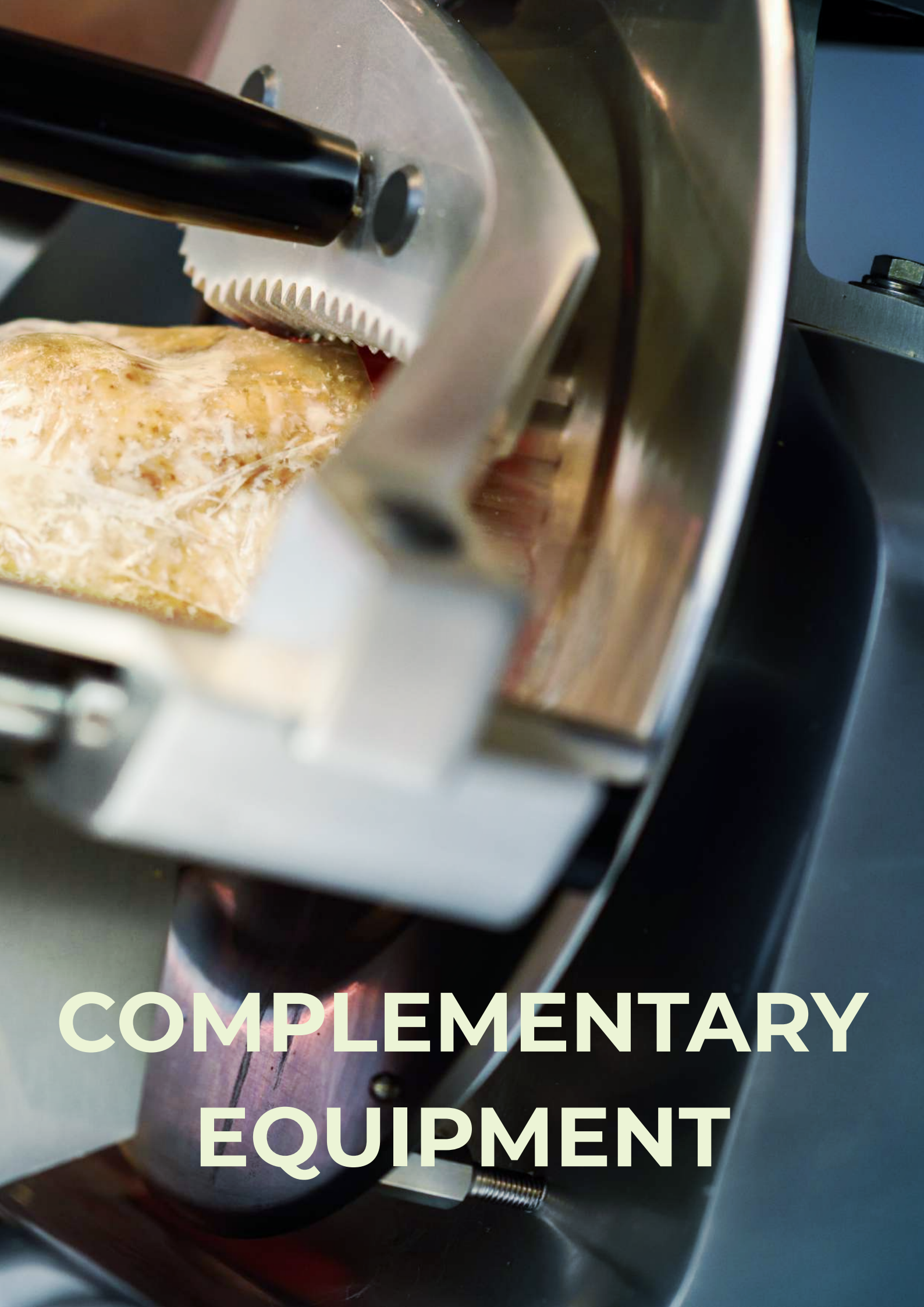
## LONG MOULDER

MODEL	MAX. MOLDING LENGTH	DIMENSIONS	POWER	MAX. CAPACITY	WEIGHT
BH-LM-STD	17"	27" x 65" x 54"	208V - 3Ph 60Hz - 15AMPS	2400 per hour	518 lbs









**COMPLEMENTARY  
EQUIPMENT**



# WATER METER

Enhance your dough-making precision with our Water Meters, designed to meet the exacting needs of bakers striving for perfection. Our meters come in two models: cold and hot model or classic model, catering to a range of preferences.

COLD AND HOT

COLD



BH-WM-STD



BH-WM-CH

Equipped with a user-friendly digital control panel, these water meters offer precise measurements from 0.1 to 99.9 liters, ensuring accuracy in water quantity for your dough. The digital control panel also provides an exact reading of water temperature, empowering you to achieve the desired dough consistency consistently.

MODEL	MIN. FLOW	WATER PRESSURE	WATER INLET	MACHINE DIMENSIONS W x D x H	POWER	WEIGHT
BH-WM-STD	16 Gal/min.	3 psi - 116 psi	1/2" NPT	8" x 12" x 4"	110V - 1Ph - 60Hz	12 lbs

MODEL	MIN. FLOW	WATER PRESSURE	WATER INLET	MACHINE DIMENSIONS W x D x H	POWER	WEIGHT
BH-WM-CH	16 Gal/min.	3 psi - 116 psi	1/2" NPT	8" x 12" x 4"	110V - 1Ph - 60Hz	12 lbs

# WATER CHILLER

Experience reliable and efficient water chilling with our Water Chiller, a compact solution with a small footprint that ensures consistently chilled water. When paired with our Water Meter, this dynamic duo empowers bakers to precisely deliver the required amount of water at their chosen temperature.

Constructed with heavy-duty stainless steel, our Water Chiller stands as a durable and dependable choice. Beyond delivering the desired water temperature, it serves as a cost-effective and time-saving solution for water chilling needs.



MODEL	CAPACITY	COOLING CAPACITY @ 34°F	WATER CONNECTION	COMPRESSOR TYPE & SIZE	MACHINE DIMENSIONS Ø x H	POWER	WEIGHT
BH-SS-300	79 gal	21 gal/ Hour	Input: 1/2" Output: 3/4" Cleaning: 3/4" Overflow: 1/2"	Hermetic 0.5 Hp	32" x 70"	220V - 1Ph 60Hz - 5,7AMPS	302 lbs
BH-SS-600	159 gal	26 gal/ Hour			32" x 81"	220V - 1Ph 60Hz - 5,7AMPS	434 lbs
BH-SS-900	238 gal	40 gal/ Hour			44" x 82"	220V - 1Ph 60Hz - 5,7AMPS	589 lbs



## FLOUR SIFTER

Unlock the full potential of your bakery with our Flour Sifter, an essential piece of equipment in the baking industry. This versatile tool goes beyond mere sifting – it efficiently removes clumps and separates foreign particles from flour, ensuring a smooth and consistent texture that contributes to the perfection of your dough and batter.

Designed for convenience, our Flour Sifter is a mobile unit, allowing easy movement within your bakery. The in-feed hopper, conveniently located at ground level, ensures safe and effortless loading of the product. As flour gracefully passes through specially designed sifting screens, it emerges ready for your mixing bowl, setting the stage for your next batch.



**TO CATER TO VARIOUS PRODUCT SIZES, THIS FLOUR SIFTER COMES EQUIPPED WITH THREE DIFFERENT-SIZED SCREEN FILTERS:**

- FINE: 0.0395 INCHES OR 1680 MICRONS.
- MEDIUM: 0.096 INCHES OR 3360 MICRONS.
- LARGE: 0.155 INCHES OR 4760 MICRONS.

MODEL	CAPACITY	MESH SIZE	MACHINE DIMENSIONS W x D x H	POWER	WEIGHT
BH-FS-STD	4409 lbs/ Hour	0.05" x 0.05"	28" x 52" x 67"	120V - 1Ph 60Hz - 9 AMPS	260 lbs



# PROOFING HEATER HUMIDIFIER



Our Proofing Heater Humidifier unit is designed to provide ideal humidity and temperature conditions for precise and controlled dough fermentation. With an intuitive control panel, you can easily set and adjust temperature and humidity levels to meet your specific proofing requirements. This essential equipment is equipped with a specialized steam generator that ensures automatic control, streamlining the fermentation process.

The strategically positioned fan, situated on top of the unit, ensures a consistent distribution of heat and humidity to the proofing box or chamber. Covering an area of 353 cubic feet, this reliable system creates uniform conditions, promoting optimal dough fermentation for high-quality bakery products.

MODEL	EFFECT AREA	DIMENSIONS W x D x H	HUMIDITY	HEAT	POWER	WEIGHT
BH-HH-STD	353 cubic feet	22" x 7" x 69"	60% - 95%	60°F - 122°F	208V - 3Ph 60Hz - 17AMPS	110 lbs



# BREAD SLICERS

## BREAD SLICER COUNTERTOP



BH-BSTT

## BREAD SLICER CLASSIC



BH-BSS

## BREAD SLICER LARGE



BH-BSL

## AUTOMATIC BREAD SLICER



BH-BSA

MODEL	MAX. CAPACITY	BREAD LENGTH	BREAD WIDTH	BREAD HEIGHT	SLICE THICKNESS	MACHINE DIMENSIONS W x L x H	BENCH HEIGHT	WEIGHT	POWER
BH-BSTT	450 per hour	15 1/2"	11 1/2"	2" to 6"	1/2" to 1"	22" x 27" x 25"	10"	231 lbs	208V - 3PH 60Hz - 0,37kW
BH-BSS	450 per hour	19 1/2"	14"	2" to 7"	1/2" to 1"	26" x 32" x 47"	28 1/2"	353 lbs	208V - 3PH 60Hz - 0,37kW
BH-BSL	450 per hour	19 1/2"	16"	2" to 7"	1/2" to 1"	27" x 34" x 45"	30"	353 lbs	208V - 3PH 60Hz - 0,37kW
BH-BSA	900 per hour	15 1/2"	11 1/2"	2" to 5 1/2"	1/2" to 1"	24" x 66"+39"(ramp) x 46"	32"	573 lbs	208V - 3PH 60Hz - 1,1kW

# HORIZONTAL CAKE SLICER



Our automatic horizontal cake slicing machine is specifically designed for medium and large-scale cake producers, providing efficient and precise cake slicing capabilities.



## Key Features:

- Can slice the cake into 2 or 3 slices, offering versatility in slicing options.
- Manual adjustment allows control over the thickness of the slices to meet specific requirements.
- The upper pressing belt is adjustable manually, providing flexibility in the slicing process.
- The slicing speed of both the top and bottom belts can be adjusted to achieve desired results.
- All surfaces that come in contact with food are made of food-grade materials, ensuring safety and hygiene.
- Operates quietly, minimizing noise during the slicing process.

MODEL	MAX. SLICING HEIGHT	MACHINE DIMENSIONS W x L x H	BENCH HEIGHT	WEIGHT	POWER
BH-BCM-80	3 1/2"	27" x 71" x 46"	37"	331 lbs	208V - 3PH 60Hz - 0,75kW









**BakeHarbor**

— Bakery Equipment —

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