



OEM&ODM



Dongguan Ximaisi Electric Appliance Co.,Ltd  
东莞市西麦斯电器有限公司



 **Add:** No. 7-4, Jinjie Road, Humen Town, Dongguan, Guangdong, China

 **Tel:** +86 13265320092

 **Shop:** <https://chefmaxequipment.com>

 **One Stop Solution:** <https://chefmaxpro.com>

 **Email:** [sales@chefmaxequipment.com](mailto:sales@chefmaxequipment.com)






Western Kitchen  
3D Showroom



Intelligent Machine  
3D Showroom

### Building Better Kitchens!

-  Product manual
-  Specialty selection
-  Technology patent

Dongguan Ximaisi Electric  
Appliance Co. Ltd

# COMMERCIAL OVEN



## Productivity Meets Creativity...

We provide baking equipment and technical support for a wide range of baking scenarios, from large-scale baking equipment to multi-functional in-house ovens. The aim is to simplify the operation process and allow bakers to spend more time on baking ideas

## Durability&Practicality

The electrical original adopts the original of international industrial control brand, which is efficient and stable



## Stability&Durability

The control panel with clear structure and modular control brings more baking ideas



## Stability&Easy Cleaning

Stainless steel body, explosion-proof glass window, easy to clean





# Tunel Oven



### Durability&Practicality

The electrical original adopts the original of international industrial control brand, which is efficient and stable



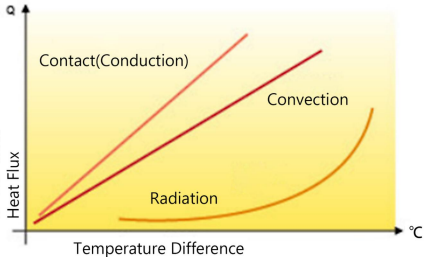
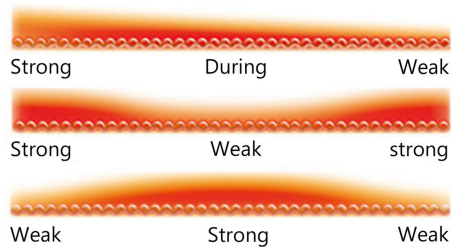
### The Operation is Intuitive And Smooth

Stepless frequency conversion system speed regulation, imported optimal temperature control instrument, used to set the temperature, time, running state real-time monitoring, exhaust setting and control of each temperature zone, program preset, real-time display of temperature change, etc. the operation is intuitive and smooth, and the operation is simple and easy to understand.

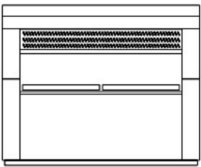


### Security&Stability

Assembly line production pays attention to the details of each link and brings higher profits



## Placement Method



双盘横进式



三盘竖进式



四盘横进式



六盘竖进式



六盘横进式



九盘竖进式



Type:	Baking Pan	Features
Electric Model	600*400MM	Precise Temperature Control Energy Saving
Gas Model	600*400MM	Cookies/Dessert
Electric&Gas Model	600*400MM	Mooncake



Mooncake



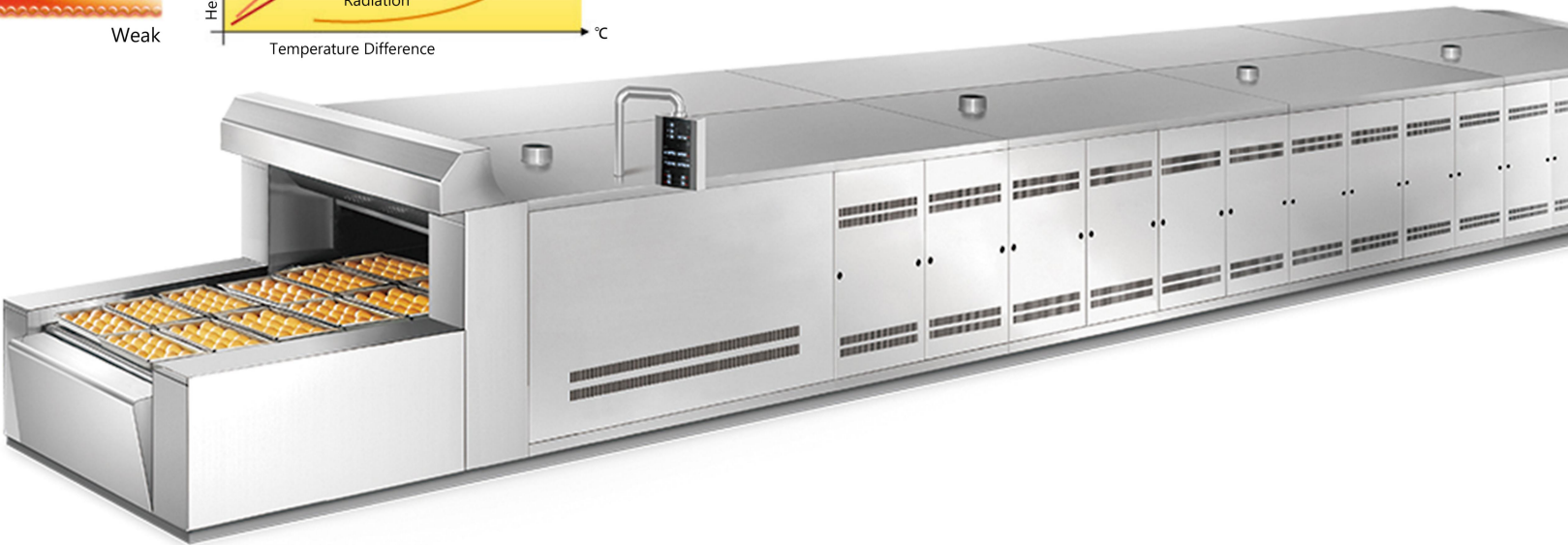
Cookies



Cake



Dessert



## Electric Rotary Oven



CM-WFC-D16



CM-WFC-D32

Model: CM-WFC-D16	Model: CM-WFC-D32	Model: CM-WFC-D64
Capacity: 16	Capacity: 32	Capacity: 64
Voltage: 380V	Voltage: 380V	Voltage: 380V
Power: 36+3KW	Power: 48+3KW	Power: 98+3KW
Size: 1300*2100*2250MM	Size: 2000*2100*2250MM	Size: 2600*2350*2300MM

## Gas Rotary Oven



CM-WFC-R16



CM-WFC-R32

Model: CM-WFC-R16	Model: CM-WFC-R32	Model: CM-WFC-R64
Capacity: 16	Capacity: 32	Capacity: 64
Voltage: 380V	Voltage: 380V	Voltage: 380V
Power: 3KW	Power: 3KW	Power: 3KW
Size: 1300*2100*2250MM	Size: 2000*2100*2250MM	Size: 2600*2350*2300MM

## Electric Convection Oven



Model: CM-WFC-5DH	Model: CM-WFC-5DH (With the stand)	Model: CM-WFC-8DH	Model: CM-WFC-10DH
Capacity: 5	Capacity: 5	Capacity: 8	Capacity: 10
Voltage: 380V	Voltage: 380V	Voltage: 380V	Voltage: 380V
Power: 7.5KW	Power: 7.5KW	Power: 15KW	Power: 15KW
Temp: 30~400	Temp: 30~400	Temp: 30~400	Temp: 30~400
Tray Size: 400*600	Tray Size: 400*600	Tray Size: 400*600	Tray Size: 400*600
Size: 900*1120*750MM	Size: 900*1120*1365MM	Size: 900*1120*1285MM	Size: 900*1120*1510MM

## Gas Convection Oven



Model: CM-WFC-5Q	Model: CM-WFC-5Q (With the stand)	Model: CM-WFC-8Q	Model: CM-WFC-10Q
Capacity: 5	Capacity: 5	Capacity: 8	Capacity: 10
Voltage: 220V	Voltage: 220V	Voltage: 220V	Voltage: 220V
Gas: LPG/NG	Gas: LPG/NG	Gas: LPG/NG	Gas: LPG/NG
Temp: 30~400	Temp: 30~400	Temp: 30~400	Temp: 30~400
Tray Size: 400*600	Tray Size: 400*600	Tray Size: 400*600	Tray Size: 400*600
Size: 905*1400*750MM	Size: 905*1400*1365MM	Size: 905*1400*1280MM	Size: 905*1400*1520MM



## Convection Oven



**Model:** CM-WFC-5DH5F

**Model:** CM-WFC-5QH5F

**Specification:** 5-layer oven/5-layer Proofer

**Capacity:** 5-layer oven/5-layer Proofer

**Voltage:** 380V

**Voltage:** 220V

**Power:** 9.5KW

**Power:** 2.5KW

**Temp:** 30~400°C

**Temp:** 30~400°C

**Tray Size:** 400\*600MM

**Tray Size:** 400\*600MM

**Size:** 905\*1280\*1720MM

**Size:** 905\*1280\*1720MM

## 5-layer convection oven+1-layer deck oven+4-layer Proofer



**Model:** CM-WFC-DZH18

**Specification:** 5-layer hot convection oven

**Specification:** 1 Deck 1 Tray Oven

**Specification:** 4-layer Proofer

**Voltage:** 380V

**Voltage:** 380V

**Voltage:** 220V

**Power:** 7.5KW

**Power:** 5.4KW

**Power:** 2.6KW

**Temp:** Inside Temp:~400°C

**Temp:** Inside Temp:~400°C

**Temp:** Inside Temp:~400°C

**Size:** 900\*1340\*2050MM

**Size:** 900\*1340\*2050MM

**Size:** 900\*1340\*2050MM

## Electric Convection Oven



**Model:** CM-WFC-102DF

**Model:** CM-WFC-102QF

**Specification:** 1 Deck 2 Trays Oven/  
10 Trays Proofer

**Specification:** 1 Deck 2 Trays Oven/  
10 Trays Proofer

**Voltage:** 220/380V

**Voltage:** 220V

**Power:** 9.4KW

**Power:** 2.8KW

**Gas:** /

**Gas:** LPG/NG

**Temp:** Inside Temp:~400°C/  
~100°C

**Temp:** Inside Temp:~400°C

**Size:** 1220\*810\*1470MM

**Size:** 1340\*900\*1620MM

## Gas Convection Oven



**Model:** CM-WFC-204DF

**Model:** CM-WFC-204QF

**Specification:** 2 Deck 4 Trays Oven/  
10 Trays Proofer

**Specification:** 2 Deck 4 Trays Oven/  
10 Trays Proofer

**Voltage:** 380V

**Voltage:** 220V

**Power:** 16KW

**Power:** 2.8KW

**Gas:** /

**Gas:** LPG/NG

**Temp:** Inside Temp:~400°C

**Temp:** Inside Temp:~400°C

**Size:** 1200\*800\*1880MM

**Size:** 1340\*900\*2120MM

## Oven With Fermenting Room Series



**Model:** CM-EB-8C

**Size:** 840\*780\*650MM

**Voltage:** 220V

**Power:** 4KW

**Tray Size:** 580\*400MM/4P

**Model:** CM-EB-8CX

**Size:** 840\*760\*900MM

**Voltage:** 220V

**Power:** 0.5KW

**Tray Size:** 580\*400MM/10P

## Oven With Fermenting Room Series



**Model:** CM-EB-4C

**Size:** 670\*630\*450MM

**Voltage:** 220V

**Power:** 3KW

**Tray Size:** 435\*315MM/ 4P

**Model:** CM-EB-4CX

**Size:** 670\*640\*900MM

**Voltage:** 220V

**Power:** 0.5KW

**Tray Size:** 580\*400MM

## Electric Deck Oven



**Model:** CM-WFC-102DHT

**Specification:** 1 Deck 2 Trays

**Voltage:** 220/380V

**Power:** 6.6KW

**Temp:** Inside Temp:~400°C

**Inner Size:** 870\*650\*230MM

**Size:** 1220\*800\*590MM

**Model:** CM-WFC-204DHT

**Specification:** 2 Deck 4 Trays

**Voltage:** 380V

**Power:** 13.2KW

**Temp:** Inside Temp:~400°C

**Inner Size:** 870\*650\*230MM

**Size:** 1220\*800\*1250MM

**Model:** CM-WFC-306DHT

**Specification:** 3 Deck 6 Trays

**Voltage:** 380V

**Power:** 19.8KW

**Temp:** Inside Temp:~400°C

**Inner Size:** 870\*650\*230MM

**Size:** 1220\*800\*1640MM

## Gas Deck Oven



**Model:** CM-WFC-102QHT

**Specification:** 1 Deck 2 Trays

**Voltage:** 220V

**Gas:** LPG/NG

**Temp:** Inside Temp:~400°C

**Inner Size:** 890\*695\*220MM

**Size:** 1340\*890\*1320MM

**Model:** CM-WFC-204QHT

**Specification:** 2 Deck 4 Trays

**Voltage:** 220V

**Gas:** LPG/NG

**Temp:** Inside Temp:~400°C

**Inner Size:** 870\*650\*230MM

**Size:** 1340\*890\*1320MM

**Model:** CM-WFC-306QHT

**Specification:** 3 Deck 6 Trays

**Voltage:** 220V

**Gas:** LPG/NG

**Temp:** Inside Temp:~400°C

**Inner Size:** 890\*695\*220MM

**Size:** 1340\*890\*1810MM

## Electric Oven



<b>Model:</b> CM-WFC-102DHA	<b>Model:</b> CM-WFC-204DHA	<b>Model:</b> CM-WFC-306DHA
<b>Specification:</b> 1 Deck 2 Trays	<b>Specification:</b> 2 Deck 4 Trays	<b>Specification:</b> 3 Deck 6 Trays
<b>Voltage:</b> 220/380V	<b>Voltage:</b> 380V	<b>Voltage:</b> 380V
<b>Power:</b> 6.6KW	<b>Power:</b> 13.2KW	<b>Power:</b> 19.8KW
<b>Temp:</b> Inside Temp:~400°C	<b>Temp:</b> Inside Temp:~400°C	<b>Temp:</b> Inside Temp:~400°C
<b>Inner Size:</b> 870*650*230MM	<b>Inner Size:</b> 870*650*230MM	<b>Inner Size:</b> 870*650*230MM
<b>Size:</b> 1220*900*590MM	<b>Size:</b> 1220*900*1250MM	<b>Size:</b> 1220*900*1640MM

## Gas Oven



<b>Model:</b> CM-WFC-102QHA	<b>Model:</b> CM-WFC-204QHA	<b>Model:</b> CM-WFC-306QHA
<b>Specification:</b> 1 Deck 2 Trays	<b>Specification:</b> 2 Deck 4 Trays	<b>Specification:</b> 3 Deck 6 Trays
<b>Voltage:</b> 220V	<b>Voltage:</b> 220V	<b>Voltage:</b> 220V
<b>Gas:</b> LPG/NG	<b>Gas:</b> LPG/NG	<b>Gas:</b> LPG/NG
<b>Temp:</b> Inside Temp:~400°C	<b>Temp:</b> Inside Temp:~400°C	<b>Temp:</b> Inside Temp:~400°C
<b>Inner Size:</b> 890*695*220MM	<b>Inner Size:</b> 890*695*220MM	<b>Inner Size:</b> 890*695*220MM
<b>Size:</b> 1340*990*680MM	<b>Size:</b> 1340*990*1320MM	<b>Size:</b> 1340*990*1810MM

## 1 Deck Electric Oven



<b>Model:</b> CM-WFC-101D	<b>Model:</b> CM-WFC-101DI	<b>Model:</b> CM-WFC-102D
<b>Specification:</b> 1 Deck 1 Trays	<b>Specification:</b> 1 Deck 1 Trays	<b>Specification:</b> 1 Deck 2 Trays
<b>Voltage:</b> 220V	<b>Voltage:</b> 220V	<b>Voltage:</b> 220/380V
<b>Power:</b> 4.4KW	<b>Power:</b> 4.4KW	<b>Power:</b> 6.6KW
<b>Temp:</b> Inside Temp:~400°C	<b>Temp:</b> Inside Temp:~400°C	<b>Temp:</b> Inside Temp:~400°C
<b>Inner Size:</b> 650*520*170MM	<b>Inner Size:</b> 650*520*170MM	<b>Inner Size:</b> 870*630*220MM
<b>Size:</b> 915*640*410MM	<b>Size:</b> 915*640*410MM	<b>Size:</b> 1220*800*590MM

## 1 Deck Gas Oven



<b>Model:</b> CM-WFC-101Q	<b>Model:</b> CM-WFC-101QI	<b>Model:</b> CM-WFC-102Q
<b>Specification:</b> 1 Deck 1 Trays	<b>Specification:</b> 1 Deck 1 Trays	<b>Specification:</b> 1 Deck 2 Trays
<b>Voltage:</b> 220V	<b>Voltage:</b> 220V	<b>Voltage:</b> 220V
<b>Gas:</b> LPG/NG	<b>Gas:</b> LPG/NG	<b>Gas:</b> LPG/NG
<b>Temp:</b> Inside Temp:~400°C	<b>Temp:</b> Inside Temp:~400°C	<b>Temp:</b> Inside Temp:~400°C
<b>Inner Size:</b> 755*500*220MM	<b>Inner Size:</b> 755*500*220MM	<b>Inner Size:</b> 890*650*220MM
<b>Size:</b> 1000*725*590MM	<b>Size:</b> 1000*725*590MM	<b>Size:</b> 1340*890*670MM



## 2 Decks Electric Oven



<b>Model:</b> CM-WFC-202D	<b>Model:</b> CM-WFC-202DI	<b>Model:</b> CM-WFC-204D
<b>Specification:</b> 2 Deck 2 Trays	<b>Specification:</b> 2 Deck 2 Trays	<b>Specification:</b> 2 Deck 4 Trays
<b>Voltage:</b> 220V	<b>Voltage:</b> 220V	<b>Voltage:</b> 380V
<b>Power:</b> 8.8KW	<b>Power:</b> 8.8KW	<b>Power:</b> 13.2KW
<b>Temp:</b> Inside Temp:~400℃	<b>Temp:</b> Inside Temp:~400℃	<b>Temp:</b> Inside Temp:~400℃
<b>Inner Size:</b> 650*520*170MM	<b>Inner Size:</b> 650*520*170MM	<b>Inner Size:</b> 870*630*220MM
<b>Size:</b> 915*640*810MM	<b>Size:</b> 915*640*810MM	<b>Size:</b> 1220*800*1250MM

## 2 Decks Gas Oven



<b>Model:</b> CM-WFC-202Q	<b>Model:</b> CM-WFC-202QI	<b>Model:</b> CM-WFC-204Q
<b>Specification:</b> 2 Deck 2 Trays	<b>Specification:</b> 2 Deck 2 Trays	<b>Specification:</b> 2 Deck 4 Trays
<b>Voltage:</b> 220V	<b>Voltage:</b> 220V	<b>Voltage:</b> 220V
<b>Gas:</b> LPG/NG	<b>Gas:</b> LPG/NG	<b>Gas:</b> LPG/NG
<b>Temp:</b> Inside Temp:~400℃	<b>Temp:</b> Inside Temp:~400℃	<b>Temp:</b> Inside Temp:~400℃
<b>Inner Size:</b> 755*500*220MM	<b>Inner Size:</b> 755*500*220MM	<b>Inner Size:</b> 890*650*220MM
<b>Size:</b> 1000*725*1230MM	<b>Size:</b> 1000*725*1230MM	<b>Size:</b> 1340*890*1330MM

## 3 Decks Electric Oven



<b>Model:</b> CM-WFC-303D	<b>Model:</b> CM-WFC-303DI	<b>Model:</b> CM-WFC-306D
<b>Specification:</b> 3 Deck 3 Trays	<b>Specification:</b> 3 Deck 3 Trays	<b>Specification:</b> 3 Deck 6 Trays
<b>Voltage:</b> 380V	<b>Voltage:</b> 380V	<b>Voltage:</b> 380V
<b>Power:</b> 13.2KW	<b>Power:</b> 13.2KW	<b>Power:</b> 19.8KW
<b>Temp:</b> Inside Temp:~400℃	<b>Temp:</b> Inside Temp:~400℃	<b>Temp:</b> Inside Temp:~400℃
<b>Inner Size:</b> 650*520*170MM	<b>Inner Size:</b> 650*520*170MM	<b>Inner Size:</b> 870*630*220MM
<b>Size:</b> 915*640*1120MM	<b>Size:</b> 915*640*1120MM	<b>Size:</b> 1220*800*1640MM

## 3 Decks Gas Oven



<b>Model:</b> CM-WFC-303Q	<b>Model:</b> CM-WFC-303QI	<b>Model:</b> CM-WFC-102Q
<b>Specification:</b> 3 Deck 3 Trays	<b>Specification:</b> 3 Deck 3 Trays	<b>Specification:</b> 3 Deck 6 Trays
<b>Voltage:</b> 220V	<b>Voltage:</b> 220V	<b>Voltage:</b> 220V
<b>Gas:</b> LPG/NG	<b>Gas:</b> LPG/NG	<b>Gas:</b> LPG/NG
<b>Temp:</b> Inside Temp:~400℃	<b>Temp:</b> Inside Temp:~400℃	<b>Temp:</b> Inside Temp:~400℃
<b>Inner Size:</b> 755*500*220MM	<b>Inner Size:</b> 755*500*220MM	<b>Inner Size:</b> 890*650*220MM
<b>Size:</b> 1000*725*1700MM	<b>Size:</b> 1000*725*1700MM	<b>Size:</b> 1340*890*1800MM

## Advance Computer Panel



<b>Model:</b> CM-WFC-102DI	<b>Model:</b> CM-WFC-204DI	<b>Model:</b> CM-WFC-306DI
<b>Specification:</b> 1 Deck 2 Trays	<b>Specification:</b> 2 Deck 4 Trays	<b>Specification:</b> 3 Deck 6 Trays
<b>Voltage:</b> 220/380V	<b>Voltage:</b> 380V	<b>Voltage:</b> 380V
<b>Power:</b> 6.6KW	<b>Power:</b> 13.2KW	<b>Power:</b> 19.8KW
<b>Temp:</b> Inside Temp:~400°C	<b>Temp:</b> Inside Temp:~400°C	<b>Temp:</b> Inside Temp:~400°C
<b>Inner Size:</b> 870*630*220MM	<b>Inner Size:</b> 870*630*220MM	<b>Inner Size:</b> 870*630*220MM
<b>Size:</b> 1220*800*590MM	<b>Size:</b> 1220*800*1250MM	<b>Size:</b> 1220*800*1640MM

## Simple Computer Panel



<b>Model:</b> CM-WFC-102DJ	<b>Model:</b> CM-WFC-204DJ	<b>Model:</b> CM-WFC-306DJ
<b>Specification:</b> 1 Deck 2 Trays	<b>Specification:</b> 2 Deck 4 Trays	<b>Specification:</b> 3 Deck 6 Trays
<b>Voltage:</b> 220/380V	<b>Voltage:</b> 380V	<b>Voltage:</b> 380V
<b>Power:</b> 6.6KW	<b>Power:</b> 13.2KW	<b>Power:</b> 19.8KW
<b>Temp:</b> Inside Temp:~400°C	<b>Temp:</b> Inside Temp:~400°C	<b>Temp:</b> Inside Temp:~400°C
<b>Inner Size:</b> 870*630*220MM	<b>Inner Size:</b> 870*630*220MM	<b>Inner Size:</b> 870*630*220MM
<b>Size:</b> 1220*800*590MM	<b>Size:</b> 1220*800*1250MM	<b>Size:</b> 1220*800*1640MM

## Electric Pizza Oven



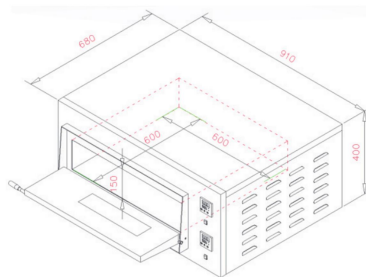
<b>Model:</b> CM-PZ-1	<b>Model:</b> CM-PZ-2	<b>Model:</b> CM-PZ-S
<b>Capacity:</b> 640*430*130*1pcs	<b>Capacity:</b> 400*400*115*2pcs	<b>Capacity:</b> 400*400*115*1pcs
<b>Voltage:</b> 220V	<b>Voltage:</b> 220V	<b>Voltage:</b> 220V
<b>Power:</b> 4.2KW	<b>Power:</b> 2.4KW	<b>Power:</b> 1.6KW
<b>Stone Size:</b> 638*430*1pcs	<b>Stone Size:</b> 400*400*2pcs	<b>Stone Size:</b> 400*400*1pcs
<b>Dimensions:</b> 870*590*375	<b>Dimensions:</b> 560*570*440	<b>Dimensions:</b> 560*570*280

## Electric Pizza Oven



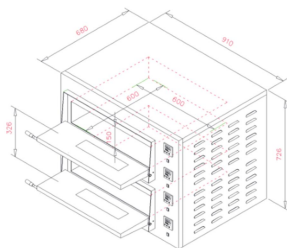
<b>Model:</b> CM-MEP-1-4	<b>Model:</b> CM-MEP-2-4
<b>Dimension:</b> 910*780*400 MM	<b>Dimension:</b> 910*780*720 MM
<b>Power:</b> 600*600*150 MM	<b>Power:</b> 600*600*150 MM
<b>Heat flux:</b> 4.2KW	<b>Heat flux:</b> 8.4KW
<b>Voltage:</b> 220/50HZ	<b>Voltage:</b> 220/50HZ
<b>Gas Type:</b> 30-450°C	<b>Gas Type:</b> 30-450°C
<b>Work area:</b> 60KG	<b>Work area:</b> 120KG

## Gas Pizza Oven



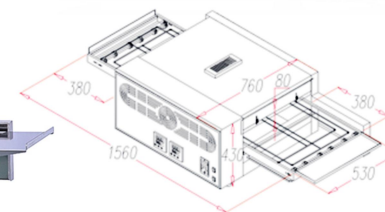
Model:	CM-MGP-1-4	Model:	CM-MGP-1-6
Dimension:	910*780*400MM	Dimension:	910*1120*400MM
Chamber size:	600*600*150MM	Chamber size:	600*900*150MM
Power:	0.1KW	Power:	0.1KW
Heat Flux:	6KW/H	Heat Flux:	9KW/H
Voltage:	220V/50HZ	Voltage:	220V/50HZ
Gas Type:	LPG	Gas Type:	LPG
Gas pressure:	2800PA	Gas pressure:	2800PA
Temperatu:	0-400°C	Temperatu:	0-400°C

## Gas Pizza Oven



Model:	CM-MGP-2-4	Model:	CM-MGP-2-6
Dimension:	910*780*720MM	Dimension:	910*1070*720MM
Chamber size:	600*600*150MM	Chamber size:	600*900*150MM
Power:	0.1KW	Power:	0.1KW
Heat Flux:	12KW/H	Heat Flux:	18KW/H
Voltage:	220V/50HZ	Voltage:	220V/50HZ
Gas Type:	LPG	Gas Type:	LPG
Gas pressure:	2800PA	Gas pressure:	2800PA
Temperatu:	0-400°C	Temperatu:	0-400°C

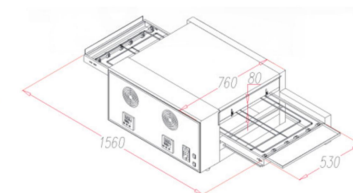
## Gas conveyor pizza oven



Model:	CM-MGP-12	The length of conveyor belt:	1100*340MM
Dimension:	1100*640*430MM	Temperatu:	0-400°C
Power:	0.1KW	Gas pressure:	2800PA
Heat flux:	12KW/H	Gas Type:	LPG LNG
Voltage:	220V/50Hz	Work area:	560*340MM

Model:	CM-MGP-20	The length of conveyor belt:	1550*530 MM
Dimension:	1550 *780*430MM	Temperatu:	0-400°C
Power:	0.1KW	Gas pressure:	2800PA
Heat flux:	15KW/H	Gas Type:	LPG LNG
Voltage:	220V/50Hz	Work area:	800*530 MM

## Electric conveyor pizza oven



Model:	CM-MGP-12	The length of conveyor belt:	1100*340 MM
Dimension:	1100*560*340 MM	Temperatu:	0-400°C
Power:	6.5KW	Voltage:	220V-240/50HZ
Work area:	560*340MM		

Model:	CM-MGP-20	The length of conveyor belt:	1560*530 MM
Dimension:	1560*750*340MM	Temperatu:	0-400°C
Power:	10KW	Voltage:	3N-380V/50HZ
Work area:	800*530MM		



## Gas conveyor pizza oven 32"



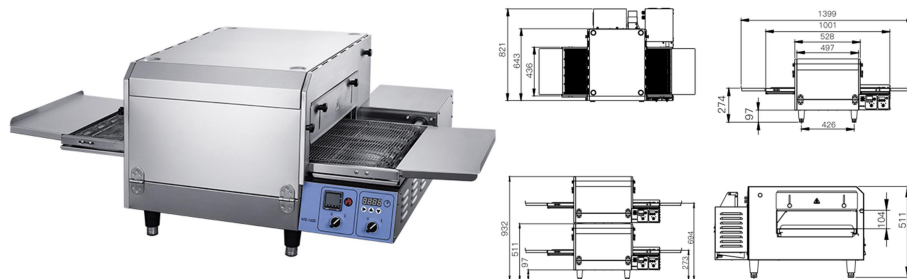
Model:	CM-MGP-32	The length of conveyor belt:	1900*850 MM
Dimension:	1900*1120*430MM	Temperatu:	0-400°C
Power:	0.1KW	Gas pressure:	2800PA
Heat flux:	25KW/H	Gas Type:	LPG LNG
Voltage:	220V/50Hz	Work area:	1200*850 MM

## Electric conveyor pizza oven 32"



Model:	CM-MEP-32	The length of conveyor belt:	1900*850 MM
Dimension:	1900*1114*400MM	Temperatu:	0-400°C
Power:	24KW	Voltage:	3N-380V/50HZ
Work area:	1200*850MM		

## Electric Conveyor Oven



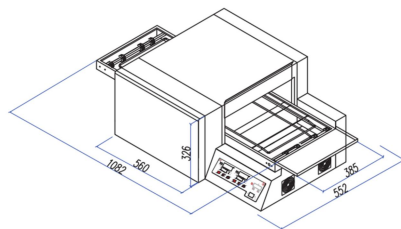
Model:	CM-NTE-1620	Power:	6.7KW
Width (mm):	1000(1400 with extention sheet plates)	Bake Time Range :	1"25"~11minutes
Depth:	821MM	Volts:	380-415V 3N-, 220-240V~
Overall Height:	511MM	Hz:	50/60HZ
Max Operation Temp:	300°C	IP Rating:	IPX3

## Electric Convection Conveyor Pizza Oven



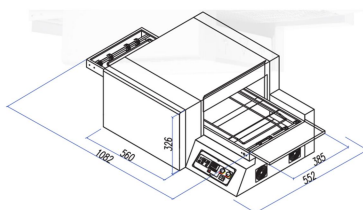
Model:	CM-NTE-209	Power:	17KW
Width (mm):	1533(1927MM with extention sheet plates)	Bake Time Range:	1~14minutes
Depth:	1124MM	Volts:	380-415V 3N-,220-240V~3N~
Overall Height:	1125MM	Hz:	50/60HZ
Max Operation Temp:	300°C	IP Rating:	IPX3

## Gas conveyor pizza oven 14"



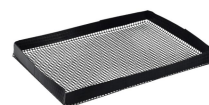
Model:	CM-MGP-14AS	The length of conveyor belt:	1180MM*390 MM
Dimension:	1185*618*385 MM	Temperatu:	0-400°C
Power:	0.1KW	Gas pressure:	2800PA
Heat flux:	12KW/H	Gas Type:	LPG LNG
Voltage:	220V/50Hz	Work area:	560*390MM

## Electric conveyor pizza oven 14"



Model:	CM-MEP-14AS	The size of conveyor belt:	1100MM*385MM
Dimension:	11100*552*326 MM	Temperatu:	0-400°C
Power:	6.4KW	Voltage:	220V/50 HZ
Work area:	560*385MM	Food import and export height:	80MM

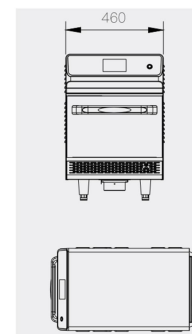
## High Speed Oven



Teflon mesh basket

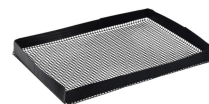


Aluminium grilled plate



Model:	CM-NT-PROBC	Colour available :	White/Black/Bed/Orange/ssl fnish
Micro Computer :	CTT+Digital CTL	Stock Menu :	8
Product Size WxDxH :	460*800*690MM	Cooking stage :	3
ChamberSize WxDxH :	305*230*185MM	Microwave power :	2.4KW
Capacity :	13/L	Hotair power :	2.5KW
Voltage & Frequency :	380-415V 3N~, 220-240V~, 50/60HZ	Blower speed :	3 Grade
Roast Power :	5.2KW	Max cookina temp :	280°C

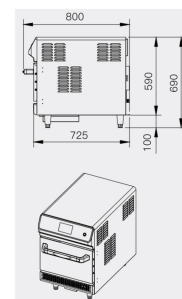
## High Speed Oven



Teflon mesh basket

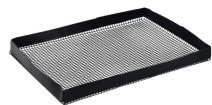


Aluminium grilled plate



Model:	CM-NT-PROBT	Colour available :	White/Black/Bed/Orange/ssl fnish
Micro Computer :	5in Touch Screen CTL	Stock Menu :	1024
Product Size WxDxH :	460*800*690MM	Cooking stage :	15
ChamberSize WxDxH :	305*230*185MM	Microwave power :	2.4KW
Capacity :	13/L	Hotair power :	2.5KW
Voltage & Frequency :	380-415V 3N~, 220-240V~, 50/60HZ	Blower speed :	10 Grade
Roast Power :	5.2KW	Max cookina temp :	280°C

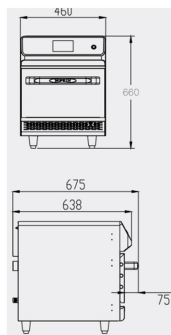
## High Speed Oven



Teflon mesh basket

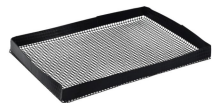


Aluminium grilled plate



Model: CM-NT-PROSI	Colour available: White/Black/Bed/Orange/ssl
Micro Computer: CTT+Digital CTL	Stock Menu: 8
Product Size WxDxH: 460*675*660MM	Cooking stage: 3
ChamberSize WxDxH: 305*305*185MM	Microwave power: 1.2KW
Capacity: 17/L	Hotair power: 2KW
Voltage & Frequency: 208-240V-, 50/60HZ	Blower speed: 3 Grade
Roast Power: 3.5KW	Max cookina temp: 280°C

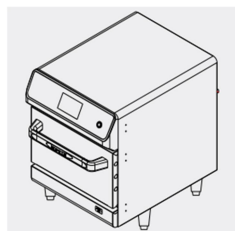
## High Speed Oven



Teflon mesh basket



Aluminium grilled plate



Model: CM-NT-PROSIT	Colour available: White/Black/Bed/Orange/ssl fnish
Control: 5in Touch Screen CTL	Stock Menu: 1024
Product Size WxDxH: 460*675*660MM	Cooking stage: 15
ChamberSize: 305*305*185MM	Microwave power: 1.5KW
Voltage & Frequency: 17/L	Hotair power: 3KW
Boiler: 208-240V-, 50/60HZ	Blowerspeed: 10 Grade
Roast Power: 3.5KW	Max cookina temp: 280°C



## INGREDIENTS

### Garlic bread

Chilled French beguette (Baked)

Food Core Temp.5°C

Cooking stageStage1	Cooking stageStage2	Cooking stageStage3
Time: 90S	Time: 30S	Time: 40S
Temp: 265°C	Temp: 265°C	Temp: 265°C
Blower speed: 60%	Blower speed: 80%	Blower speed: 100%
Microwave Power: 100%	Microwave Power: 60%	Microwave Power: 40%

### Cooking tips:

It needs to be used with the grill plate to catch excess fat, and baking paper can be used to prevent the fat from splashing during cooking



## Moderate door hord-open device



## INGREDIENTS

### Garlic bread

Chilled French beguette (Baked)

Food Core Temp.5°C

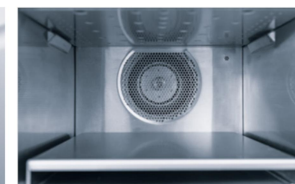
Cooking stageStage 1
Time: 40S
Temp: 200°C
Blower speed: 70%
Microwave Power: 70%

### Cooking tips:

The butter needs to be spread evenly. When baking, you need to pay attention to the taste you need, and the hardness is controlled by time



## Removable rack easy to clean



- ☉ 5-Inch Touch Screen CTL or digital CTL for option\*
- ☉ Built-in oil smoke filter and catalytic converter\*
- ☉ With pre-set menu and manual setting modes, friendly operation
- ☉ Convection at bottom to make color of food more attractive
- ☉ Single magnetron, low power consumption
- ☉ One-piece flat bottom makes cleaning much easier
- ☉ Hot air impingement locks up moisture in food
- ☉ Low, medium and high, 3 modes of blower speed available ( for NT-ProSi ) or adjustable blower speed from 10% to 100% in 10%increment(for NT-ProSiT)\*



### Touch Screen Combi Oven (with boiler)



<b>Model:</b>	CM-NCO423T	<b>Boiler :</b>	5.4KW
<b>Control :</b>	7-inch Touch Screen CTL	<b>Roast Power :</b>	5.8kW
<b>Product Size WxDxH:</b>	744*657*704MM	<b>Rated Power :</b>	6.1kW
<b>Chamber Size:</b>	370*460*380MM	<b>Capacity :</b>	4X 2/3GNP
<b>Voltage &amp; Frequency :</b>	220V-240V~, 50/60HZ	<b>No.ofrack:</b>	2

<b>Model:</b>	CM-NC0523T	<b>Boiler :</b>	5.4KW
<b>Control :</b>	7-inch Touch Screen CTL	<b>Roast Power :</b>	5.8kW
<b>Product Size WxDxH:</b>	744*657*784MM	<b>Rated Power :</b>	6.1kW
<b>Chamber Size:</b>	370 * 460*460MM	<b>Capacity :</b>	5X 2/3GNP
<b>Voltage &amp; Frequency :</b>	380-415V 3N, 50/60HZ	<b>No.ofrack:</b>	2

<b>Model:</b>	CM-NCO611T	<b>Boiler :</b>	9KW
<b>Control :</b>	7-inch Touch Screen CTL	<b>Roast Power :</b>	12KW
<b>Product Size WxDxH:</b>	963*876*943MM	<b>Rated Power :</b>	12.3KW
<b>Chamber Size:</b>	440*670*508MM	<b>Capacity :</b>	6*1/1GNP
<b>Voltage &amp; Frequency :</b>	380-415V 3N~, 50/60HZ	<b>No.ofrack:</b>	4

<b>Model:</b>	CM-NC1011T	<b>Boiler :</b>	18KW
<b>Control :</b>	7-inch Touch Screen CTL	<b>Roast Power :</b>	18KW
<b>Product Size WxDxH:</b>	963*876*1152MM	<b>Rated Power :</b>	18.3KW
<b>Chamber Size:</b>	440*670*735MM	<b>Capacity :</b>	10*1/1GNP4
<b>Voltage &amp; Frequency :</b>	380-415V 3N-, 50/60HZ	<b>No.ofrack:</b>	4

### Touch Screen Combi Oven (with boiler)



<b>Model:</b>	CM-NC2011T	<b>Boiler :</b>	27KW
<b>Control :</b>	7-inch Touch Screen CTL	<b>Roast Power :</b>	36KW
<b>Product Size WxDxH:</b>	973*878*1871MM	<b>Rated Power :</b>	36.6KW
<b>Chamber Size:</b>	480*660*1510MM	<b>Capacity :</b>	20*1/1GNP
<b>Voltage &amp; Frequency :</b>	380-415V 3N-, 50/60HZ	<b>No.ofrack:</b>	8

### Touch Screen Combi Oven (with boiler)



<b>Model:</b>	CM-NC1011T	<b>Boiler :</b>	45KW
<b>Control :</b>	7-inch Touch Screen CTL	<b>Roast Power :</b>	64KW
<b>Product Size WxDxH:</b>	1232*1069*1918MM	<b>Rated Power :</b>	64.6KW
<b>Chamber Size:</b>	736*856*1510MM	<b>Capacity :</b>	40*1/1GNP
<b>Voltage &amp; Frequency :</b>	380-415V 3N-, 50/60HZ	<b>No.ofrack:</b>	10

## Electric Combi Oven with Dial Controls



Model:	CM-NC0423DW	Voltage & Frequency:	380-415V 3N~, 50/60HZ, 220V-240V ~, 50/60HZ
Name:	4-layer electric combi oven with dial controls	Roast Power:	5.8kW
Control:	Digital CTL	Rated Power:	6.1kW
Product Size WxDxH:	744*657*704MM	Capacity:	4X 2/3GNP
Chamber Size:	370*460*380MM	No. of rack:	2

Model:	CM-NC0523DW	Voltage & Frequency:	380-415V 3N~, 50/60HZ, 220V-240V ~, 50/60HZ
Name:	5-layer electric combi oven with dial controls	Roast Power:	5.8kW
Control:	Digital CTL	Rated Power:	6.1kW
Product Size WxDxH:	744*657*784MM	Capacity:	5X 2/3GNP
Chamber Size:	370*460*460MM	No. of rack:	2

Model:	CM-NC0611DW	Voltage & Frequency:	380-415V 3N~, 50/60HZ
Name:	6-layer electric combi oven with dial controls	Roast Power:	12kW
Control:	Digital CTL	Rated Power:	12.3kW
Product Size WxDxH:	963*876*943MM	Capacity:	6X 1/1GNP
Chamber Size:	440*670*508MM	No. of rack:	4

Model:	CM-NC1011DW	Voltage & Frequency:	380-415V 3N~, 50/60HZ
Name:	10-layer electric combi oven with dial controls	Roast Power:	18kW
Control:	Digital CTL	Rated Power:	18.3kW
Product Size WxDxH:	963*876*1152MM	Capacity:	10X 1/1GNP
Chamber Size:	440*670*735MM	No. of rack:	4



Multi-rack separated cooking and independent timing alert

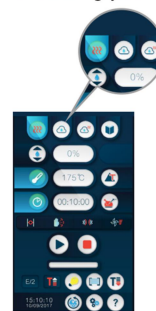


Dynamic Air Vortex

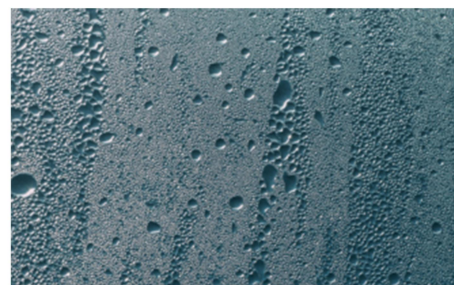
## 万能蒸烤箱

### Variety of cooking, all proficient

Has 3 working modes: menu automatic cooking, comb mode and programming mode. Choose any mode to meet your needs. The three cooking functions of steaming, roasting, steaming and roasting are fully qualified for the cooking requirements of Chinese and Western dishes, allowing you to easily become a professional chef.



Standard cleaning water gun



Intelligent Automatic Cleaning





## Fermentation box series



### STABILITY & DURABILITY

The bread has good volume and elasticity, good softness, slow aging speed, and long storage time. The dough can be stored for 3-5 days in a low temperature environment and can be used at any time



### STABILITY & DURABILITY

Staged fermentation can make the dough form a better network organization and produce a unique bread fermentation aroma. The secondary fermentation method has a longer fermentation time to make the dough more mature in effect and characteristics



Plugboard  
插板式



Hinge  
合页



Caster with brake  
带刹车脚轮



Hinge design  
铰链设计

## One-stop Baking Toast Process



Pour the flour



Mix the Dough



Put the Dough into Proofer



Divide the Dough



Put into Oven



Shape the Toast  
Delicious Toast is done





## Proofer



<b>Model:</b> CM-WFF-18LC	<b>Model:</b> CM-WFF-36LC	<b>Model:</b> CM-WFF-18CE
<b>Specification:</b> 18 trays single door	<b>Specification:</b> 36 trays single door	<b>Specification:</b> 18 trays single door (Foaming tape with spray)
<b>Voltage:</b> 220V	<b>Voltage:</b> 220V	<b>Voltage:</b> 220V
<b>Power:</b> 1.6KW	<b>Power:</b> 1.8KW	<b>Power:</b> 2.8KW
<b>Temp:</b> 60~-5°C/60~-15°C	<b>Temp:</b> 60~-5°C/60~-15°C	<b>Temp:</b> Inside Temp:~60°C
<b>Humidity:</b> Inside Temp:~95%RH	<b>Humidity:</b> Inside Temp:~95%RH	<b>Humidity:</b> Inside Temp:~95%RH
<b>Size:</b> 600*1150*2110	<b>Size:</b> 800*1215*2110MM	<b>Size:</b> 550*1040*2060MM

## Single Door Proofer with Spray Function



<b>Model:</b> CM-WFF-13D	<b>Model:</b> CM-WFF-16D
<b>Specification:</b> 13 trays single door (with spray)	<b>Specification:</b> 16 trays single door (with spray)
<b>Voltage:</b> 220V	<b>Voltage:</b> 220V
<b>Power:</b> 2.8KW	<b>Power:</b> 2.8KW
<b>Temp:</b> Inside Temp:~60°C	<b>Temp:</b> Inside Temp:~60°C
<b>Humidity:</b> Inside Temp:~95%RH	<b>Humidity:</b> Inside Temp:~95%RH
<b>Size:</b> 550*800*1760MM	<b>Size:</b> 550*800*2050MM

## Trolley Proofer



<b>Model:</b> CM-WFF-32TC	<b>Model:</b> CM-WFF-64TC
<b>Specification:</b> 18 trays single door	<b>Specification:</b> 64 trays single door
<b>Voltage:</b> 220V	<b>Voltage:</b> 220V
<b>Power:</b> 2.8KW	<b>Power:</b> 5.6KW
<b>Temp:</b> Inside Temp:~60°C	<b>Temp:</b> Inside Temp:~60°C
<b>Humidity:</b> Inside Temp:~95%RH	<b>Humidity:</b> Inside Temp:~95%RH
<b>Size:</b> 850*1100*2170MM	<b>Size:</b> 1700*1100*2170MM

## Double Doors Proofer with Spray Function



<b>Model:</b> CM-WFF-26B	<b>Model:</b> CM-WFF-32B
<b>Specification:</b> 26 trays single door (with spray)	<b>Specification:</b> 32 trays single door (with spray)
<b>Voltage:</b> 220V	<b>Voltage:</b> 220V
<b>Power:</b> 2.8KW	<b>Power:</b> 2.8KW
<b>Temp:</b> Inside Temp:~60°C	<b>Temp:</b> Inside Temp:~60°C
<b>Humidity:</b> Inside Temp:~95%RH	<b>Humidity:</b> Inside Temp:~95%RH
<b>Size:</b> 1100*800*1765MM	<b>Size:</b> 1100*800*2050MM

### Single Door Proofer



<b>Model:</b> CM-WFF-13B	<b>Model:</b> CM-WFF-16B
<b>Specification:</b> 13 trays single door	<b>Specification:</b> 16 trays single door
<b>Voltage:</b> 220V	<b>Voltage:</b> 220V
<b>Power:</b> 2.6KW	<b>Power:</b> 2.6KW
<b>Temp:</b> Inside Temp:~60°C	<b>Temp:</b> Inside Temp:~60°C
<b>Humidity:</b> Inside Temp:~95%RH	<b>Humidity:</b> Inside Temp:~95%RH
<b>Size:</b> 500*680*1700MM	<b>Size:</b> 500*680*1980MM

### Single Door Proofer with Computer Panel



<b>Model:</b> CM-WFF-13I	<b>Model:</b> CM-WFF-16I
<b>Specification:</b> 13 trays single door	<b>Specification:</b> 16 trays single door
<b>Voltage:</b> 220V	<b>Voltage:</b> 220V
<b>Power:</b> 2.6KW	<b>Power:</b> 2.8KW
<b>Temp:</b> Inside Temp:~60°C	<b>Temp:</b> Inside Temp:~60°C
<b>Humidity:</b> Inside Temp:~95%RH	<b>Humidity:</b> Inside Temp:~95%RH
<b>Size:</b> 480*685*1620MM	<b>Size:</b> 480*685*1840MM

### Double Doors Proofer



<b>Model:</b> CM-WFF-26B	<b>Model:</b> CM-WFF-32B
<b>Specification:</b> 26 trays double doors	<b>Specification:</b> 32 trays double doors
<b>Voltage:</b> 220V	<b>Voltage:</b> 220V
<b>Power:</b> 2.8KW	<b>Power:</b> 2.8KW
<b>Temp:</b> Inside Temp:~60°C	<b>Temp:</b> Inside Temp:~60°C
<b>Humidity:</b> Inside Temp:~95%RH	<b>Humidity:</b> Inside Temp:~95%RH
<b>Size:</b> 1000*680*1700MM	<b>Size:</b> 1000*680*1980MM

### Double Doors Proofer with Computer Panel



<b>Model:</b> CM-WFF-26I	<b>Model:</b> CM-WFF-32I
<b>Specification:</b> 26 trays double doors	<b>Specification:</b> 32 trays double doors
<b>Voltage:</b> 220V	<b>Voltage:</b> 220V
<b>Power:</b> 2.8KW	<b>Power:</b> 2.8KW
<b>Temp:</b> Inside Temp:~60°C	<b>Temp:</b> Inside Temp:~60°C
<b>Humidity:</b> Inside Temp:~95%RH	<b>Humidity:</b> Inside Temp:~95%RH
<b>Size:</b> 1000*685*1620MM	<b>Size:</b> 1000*685*1840MM

## Automatic Dough Mixer



**Model:** CM-HF200

**Voltage:** 380V

**Power:** 4/9KW

**Power:** 13KW

**Bowl Volume:** 200L

**Max Keadng  
Gapacity:** 75KG

**Size:** 970\*1400\*1700MM

**Model:** CM-HF260

**Voltage:** 380V

**Power:** 5.5/11KW

**Power:** 16.5KW

**Bowl Volume:** 260L

**Max Keadng  
Gapacity:** 100KG

**Size:** 970\*1400\*1700MM

**Model:** CM-HF300

**Voltage:** 380V

**Power:** 5.5/11KW

**Power:** 16.5KW

**Bowl Volume:** 300L

**Max Keadng  
Gapacity:** 125KG

**Size:** 1700\*1640\*1800MM

## Double Motors speeds Dough Mixer



**Model:** CM-SSD20AS

**Voltage:** 220V/50Hz

**InputPower:** 1.1KW

**Volume:** 20L

**8KG**

**Rod Speed:** 220/120r/min

**Bowl Speed:** 22/12r/min

**Size:** 400\*730\*880MM

**Model:** CM-SSD30AS

**Voltage:** 220V/50Hz

**InputPower:** 1.5KW

**Volume:** 30L

**Capacity:** 12KG

**Rod Speed:** 220/120r/min

**Bowl Speed:** 22/12r/min

**Size:** 440\*800\*910MM

**Model:** CM-SSD40AS

**Voltage:** 220V/50Hz

**InputPower:** 2.2KW

**Volume:** 40L

**Capacity:** 16KG

**Rod Speed:** 220/120r/min

**Bowl Speed:** 22/12r/min

**Size:** 480\*850\*910MM

## Dough Mixer



**Model:** CM-HF30

**Voltage:** 220V

**Power:** 1.3KW

**Power:** 1.9KW

**Bowl Volume:** 35L

**Max Keadng  
Gapacity:** 12KG

**Mixing Speed:** 185r/min

**Size:** 445\*800\*790MM

**Model:** CM-HF40

**Voltage:** 220V

**Power:** 2.2KW

**Power:** 2.7KW

**Bowl Volume:** 40L

**Max Keadng  
Gapacity:** 16KG

**Mixing Speed:** 185r/min

**Size:** 500\*900\*960MM

**Model:** CM-HF50

**Voltage:** 220V

**Power:** 2.2KW

**Power:** 2.7KW

**Bowl Volume:** 50L

**Max Keadng  
Gapacity:** 20KG

**Mixing Speed:** 185r/min

**Size:** 530\*950\*970MM

## Dough Mixer



**Model:** CM-HF80A

**Voltage:** 380V

**Power:** 1.5/2.4KW

**Power:** 3.9KW

**Bowl Volume:** 80L

**Max Keadng  
Gapacity:** 25KG

**Mixing Speed:** 107/210r/min

**Size:** 1540\*1540\*1650MM



**Model:** CM-HF100A

**Voltage:** 380V

**Power:** 3/4.5KW

**Power:** 6.3KW

**Bowl Volume:** 100L

**Max Keadng  
Gapacity:** 40KG

**Mixing Speed:** 107/210r/min

**Size:** 1640\*1640\*1750MM



## Planetary Mixer



<b>Model:</b> CM-BM20	<b>Model:</b> CM-BM30	<b>Model:</b> CM-BM40
<b>Voltage:</b> 220V/50Hz	<b>Voltage:</b> 220V/50Hz	<b>Voltage:</b> 380V/50Hz
<b>Input Power:</b> 1.1KW	<b>Input Power:</b> 1.1KW	<b>Input Power:</b> 1.3KW
<b>Volume:</b> 20L	<b>Volume:</b> 30L	<b>Volume:</b> 45L
<b>Capacity:</b> 6KG	<b>Capacity:</b> 6KG	<b>Capacity:</b> 10KG
<b>Rod Speed:</b> 1180/234/460r/min	<b>Rod Speed:</b> 1180/234/460r/min	<b>Rod Speed:</b> 125/204/430r/min
<b>Net Weighth:</b> 85KG	<b>Net Weighth:</b> 22/12r/min	<b>Net Weighth:</b> 165KG
<b>Size:</b> 460*610*930MM	<b>Size:</b> 550*630*980MM	<b>Size:</b> 610*700*1180MM

## Planetary Mixer



<b>Model:</b> CM-VFM20	<b>Model:</b> CM-VFM30
<b>Voltage:</b> 220V/50Hz	<b>Voltage:</b> 220V/50Hz
<b>Input Power:</b> 0.75KW	<b>Input Power:</b> 1.25KW
<b>Volume:</b> 20L	<b>Volume:</b> 30L
<b>Capacity:</b> 3KG	<b>Capacity:</b> 6KG
<b>Rod Speed:</b> 125/222/477r/min	<b>Rod Speed:</b> 125/230/480r/min
<b>Net Weighth:</b> 120KG	<b>Net Weighth:</b> 130KG
<b>Size:</b> 410*500*780MM	<b>Size:</b> 430*520*850MM

## Manual Dough Divider



<b>Model:</b> CM-TM-38	<b>Model:</b> CM-DS-30A
<b>Voltage:</b> 110/220V	<b>Voltage:</b> 110/220/380V
<b>Power:</b> 0.75KW	<b>Power:</b> 0.75KW
<b>Dimensions:</b> 750*650*780MM	<b>Size:</b> 848*750*1500MM



## Hydraulic Dough Divider



<b>Model:</b> CM-DS-36	<b>Model:</b> CM-SC-31
<b>Voltage:</b> 220V	<b>Voltage:</b> 110/220V
<b>Power:</b> 0.75KW	<b>Power:</b> 0.75KW
<b>Size:</b> 530*440*1285MM	<b>Dimensions:</b> 605*600*680MM



## Standing Dough Sheeter



**Model:** CM-DM-380A

**Voltage:** 220/380KW

**Power:** 0.75KW

**Dimensions:** 1630\*730\*1225MM

**Model:** CM-DM-520A

**Voltage:** 220/380KW

**Power:** 0.75KW

**Dimensions:** 2050\*870\*1225MM

## Baguette Shaping Machine



**Model:** CM-BMZ-380

**Voltage:** 220V/ 380V60HZ

**Power:** 0.75KW

**Workbench Size:** 1300\*665\*1050mm

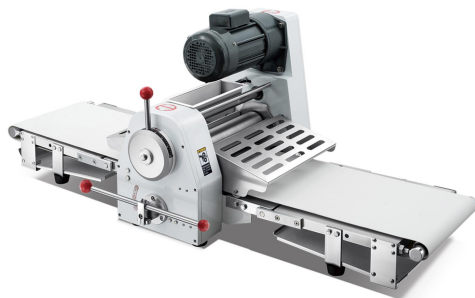
**Packing Size:** 1470\*760\*1220MM

**Belt width:** 380MM

**Power:** 0.75KW

**Shaped dough weight range:** 50-600g

## Desktop Dough Sheeter



**Model:** CM-DM-380A

**Voltage:** 220/380KW

**Power:** 0.75KW

**Dimensions:** 1630\*730\*1225MM

**Model:** CM-DM-520A

**Voltage:** 220/380KW

**Power:** 0.75KW

**Dimensions:** 2050\*870\*1225MM

## Cookie Shaping Machine



**Model:** CM-BM-CO400

**Voltage:** 220V60HZ

**Power:** 1.2KW

**Size:** 930\*1550\*1410MM

**Packing Size:** 1000\*1630\*1510MM

**Belt width:** 420MM

**output:** 25 lines/minute

The flower mouth can be rotated to make various squeezing shapes

LCD screen control, 15 groups of memory function, can store up to 40 groups of data