



# **HUIMAI BAKING EQUIPMENT**

Foshan Huimai Baking Equipment Co., LTD



# ABOUT US

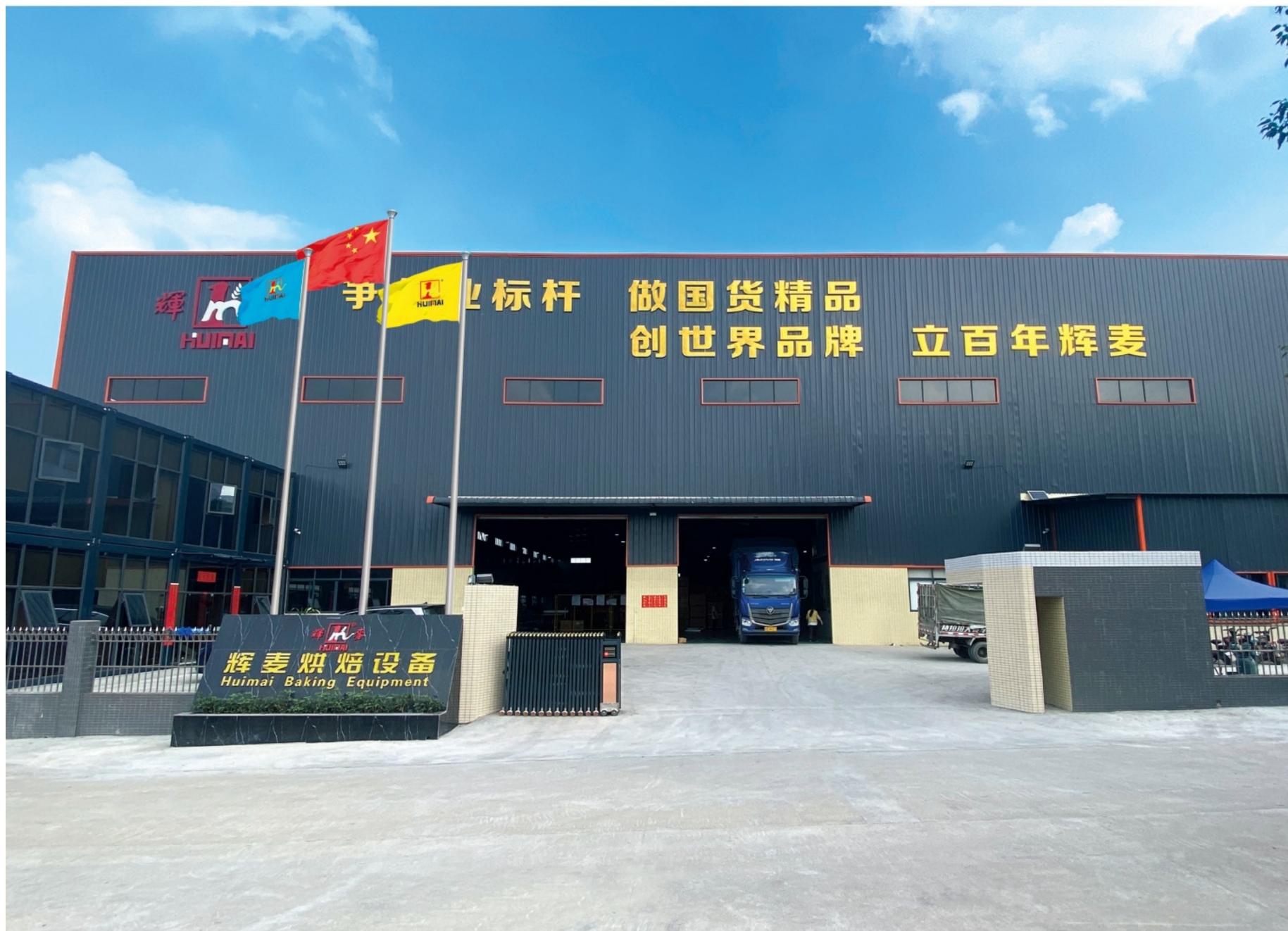
Foshan Nanhai Huimai Baking Equipment Co., Ltd, formerly known as Foshan Xinmai Baking Equipment Factory, was founded in 1999. It is a company integrating technological innovation and research and development, introducing German technology Taiwan quality and China manufacturing. A manufacturer integrating production and marketing.

Huimai Baking Equipment Co., Ltd. specializes in the production of tiered gas ovens, tiered electric ovens, hot air rotary ovens, tunnel ovens, leavening ovens, mixers, dough machines, block machines, bread slicers, pastry machines, molding machines and other series of products.

Huimai Equipment Company is located in Danzao Eco-Industrial Park, Nanhai District, Foshan City with beautiful scenery, covering an area of 10,000 square meters. After more than ten years of development, its marketing network now covers all large, medium and small cities in China and is exported to foreign countries.

Brands under Huimai Baking:





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业标杆

做国货精品  
创世界品牌

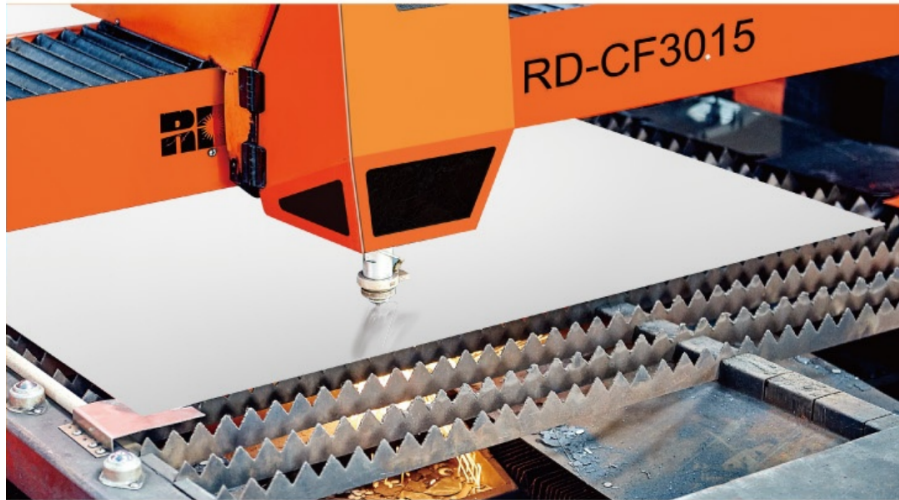
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Huimai Baking Equipment



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## STANDARD PRODUCTION

### Our Professional Manufacturing System

- 1) Years of professional manufacturing of baking equipment have created a team of experienced and skilled technicians and manufacturing workers.
- 2) A centralized and large-scale production site, complete and grouped production equipment, coupled with specialized production lines for product assembly, is truly worthy of professional manufacturing.
- 3) The flexibility, agility, and rapid response of non-standard product manufacturing are the most exciting manifestations of professional production and manufacturing systems.
- 4) Huimai Baking has obtained ISO 9001:2008 quality system certification, forming a high-quality guarantee for Huimai products.

### Rigorous and efficient production

international first-class baking equipment and professional standardized production processes, excellent quality, and strength forge the brand. For 16 consecutive years of baking design and production experience, our core team focuses on efficient engineering integration services. The entire process establishes rigorous production standards and has an independent design and research department to ensure high-quality and efficient baking production.

### Fashionable variety

Strong new product development capabilities ensure a complete range of baking products. The product has diverse styles and innovative designs, including engineering services for various places such as engineering and modern civilian use.



## Simple. Making The Operation More Convenient

Huimai Baking era create high-quality goods to prospective standard contemporary kitchen utensils and appliances of science and technology more easy and convenient operating performance, Humanized design, timing smart key, adjust the baking temperature, and anywhere to build first-class baking accuracy



## Fast. Making Baking More Perfect

Huimai Baking render baking boutique classic for you. Using a factory quality far red line electric heat pipe heat fast, make the baking material heated evenly, make food present the best condition. Baking temperature heats up more quickly, save time, improve work efficiency, make baking more calmly

## Stability for better performance

AD hoc timing alarm device, easy control of baking process



## Comprehensive After-Sales Service Guarantee

Huimai Baking Equipment co, LTD. strive to set service standards baking equipment industry in China. Huimai Baking adhering to the "seriously do a percentile" service concept, to develop a scientific and reasonable "star level service, not all the best, for you to solve the product purchase, layout, installation, training, use, maintenance, and other possible problems in the process of each link, wholeheartedly for the customer provide one-station service of from a complete set and power



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**Newstyle microcomputer**

**luxury electric power oven series**



» HMB-3-9D



» HMB-3-6D



#### Performance characteristics:

- Using far-infrared electric heating tube radiation heating, the heat is uniform, and a timed alarm device is specially designed
- Dual control of furnace bottom and surface, with automatic temperature control function.
- The stylish and elegant appearance design makes cleaning simple and convenient.
- Made of high-quality stainless steel sheet, sturdy and durable.
- Layered glass windows allow for real-time monitoring of baking conditions.
- Over temperature power-off protection, safe and reassuring.
- Suitable for use in various places such as canteens, hotels, bakeries, and bakeries.



» HMB-2-4D



» HMB-1-2D



» HMB-1-1D

Name	Model	Voltage	Frequency	Power	Dimension	Weight	Paking Size
3 Deck 9 Trays Electric	HMB-9D	3N-380V	50Hz	24kw	1760x900x1800mm	360kg	1810x960x1820mm
3 Deck 6 Trays Electric	HMB-6D	3N-380V	50Hz	21kw	1330x900x1800mm	260kg	1380x960x1820mm
2 Deck 4 Trays Electric	HMB-4D	3N-380V	50Hz	14kw	1330x900x1310mm	180kg	1380x960x1330mm
1 Deck 2 Trays Electric	HMB-2D	3N-380V	50Hz	7kw	1330x900x640mm	98kg	1380x960x680mm
1 Deck 1 Trays Electric	HMB-1D	220V	50Hz	3.2kw	960x800x360mm	48kg	1020x860x680mm



## New mini computer luxury gas oven series



» HMB-3-9Q



» HMB-3-6Q



**Performance features:**

- Microcomputer control panel, furnace surface, furnace bottom temperature double independent control, operate freely.
- Advanced microcomputer pulse ignition and flame monitoring system.
- High ignition rate, accidental flame out or gas out of flame, automatic alarm, safe and worry-free.
- Selected high-efficiency baking heating tube, fast heating time, long working life.
- High combustion efficiency and low gas consumption.
- Translated with [www.DeepL.com/Translator](http://www.DeepL.com/Translator) (free version)



» HMB-4Q



» HMB-2Q

Name	Model	Voltage	Frequency	Power	Dimension	Weight	Packing size
3 Deck 9 Trays Gas	HMB-9Q	220V	50Hz	0.15kw	1760x900x1800mm	420kg	1810x960x1820mm
3 Deck 6 Trays Gas	HMB-6Q	220V	50Hz	0.15kw	1330x900x1800mm	310kg	1380x960x1820mm
2 Deck 4 Trays Gas	HMB-4Q	220V	50Hz	0.1kw	1330x900x1310mm	210kg	1380x960x1330mm
1 Deck 2 Trays Gas	HMB-2Q	220V	50Hz	0.05kw	1330x900x640mm	120kg	1380x960x680mm



# HOT AIR CIRCULATION OVEN



## Performance characteristics:

- Hot air circulation baking electrical original adopts international industrial control top brand original to ensure the durability and stability of the product.
- The temperature control meter uses the international famous brand "Taiwan Xuanrong", and its temperature adjustment potentiometer is wear-resistant for more than 200,000 times, which is more than double than the similar products.
- Special design steam generator, steam generated quickly, especially ideal for French bread.
- Special design of circulating water spray, can ensure that the product water is not lost in use.
- Computer board control, common meter electrical control and other different control methods to meet different production technology requirements.
- It is the first choice equipment for hotels, guesthouses, bars, supermarkets, bakeries, schools, troops, factories and so on.



» HMR-5D



» HMR-5D-5

## Hot Air Circulation Oven

P.05-06



- Bake, hot air circulation electric original adopt international top brands control in the original, to ensure stability and durability of the product;
- Temperature control instrument, using the international well-known brand "XuanRong Taiwan", its temperature adjust potentiometer wear-resisting above 200000 times, more than twice as similar products promotion;
- Its special design, the steam generator, steam quickly, the French bread is ideal;
- Water cycle, special design, can ensure product moisture loss in use;
- PC board control, general instrument electric control and so on a variety of control mode, can satisfy the demands of different production technology;
- Is the hotel, hotel, supermarket, bar, pastry shop, school, army, factory and other preferred equipment.



» HMR-5D



» HMR-10D



» HMR-10Q

Model	Volatge	Frequency	Power	Trays	Dimension	Weight
HMR-5D	380V3N~	50/60Hz	7.5kW	5	900X1270X700mm	200kg
HMR-10D	380V3N~	50/60Hz	14.5kW	10	900x1300x1470mm	300kg
HMR-10Q	380V3N~	50/60Hz	1.3kW	10	900x1380x1640mm	330kg
HMR-5D-5	380V3N~	50/60Hz	12kW	8		



## New Microcomputer Black Titanium Electric Oven Series



### Performance characteristics:

- Fully automatic temperature controller to keep the furnace temperature at the optimal baking state;
- Using far-infrared electric heating tubes for radiation heating, the thermal distribution is uniform, and the temperature of the furnace surface and bottom is dual controlled to create the best baking temperature environment;
- Humanized sliding doors, layered glass windows, real-time control of baking conditions;
- The electrical components are sourced from top international industrial control brands to ensure the durability and stability of the products;



» HMB1-2D



» HMB2-4D

Name	Model	Voltage	Frequency	Power	Dimension	Weight	Packing size
3 Deck 9 Trays Electric	HMB-9D	3N-380V	50Hz	24kw	1760x900x1800mm	360kg	1810x960x1820mm
3 Deck 6 Trays Electric	HMB-6D	3N-380V	50Hz	21kw	1330x900x1800mm	260kg	1380x960x1820mm
2 Deck 4 Trays Electric	HMB-4D	3N-380V	50Hz	14kw	1330x900x1310mm	180kg	1380x960x1330mm
1 Deck 2 Trays Electric	HMB-2D	220V	50Hz	7kw	1330x900x640mm	98kg	1380x960x680mm

- The gas layer oven has been developed after years of use and improvement, and has the advantages of saving electricity costs, no capacity increase, uniform heat supply, high efficiency, and safety and convenience
- The furnace is specially designed with a layered lucky channel to ensure the safe combustion of combustible gas
- Independent control of face fire and base fire, independent burner, easy operation
- Advanced dual safety solenoid valve, unique combustion assisting device, patented product ensures 100% successful ignition of the cold furnace, and 100% combustion of gas during operation
- The leak proof alarm protection device ensures the safe use of the product, Taiwanese temperature control instruments have a long lifespan and accurate temperature control
- intelligent combination electronic temperature control board, suppresses excessive temperature, precise temperature control, and extremely convenient maintenance and replacement



» HMB-3-6Q



» HMB-3-9Q

Name	Model	Voltage	Frequency	Power	Dimension	Weight	Packing size
3 Deck 9 Trays Gas	HMB-9Q	220V	50Hz	0.15kw	1760x900x1800mm	420kg	1810x960x1820mm
3 Deck 6 Trays Gas	HMB-6Q	220V	50Hz	0.15kw	1330x900x1800mm	310kg	1380x960x1820mm
2 Deck 4 Trays Gas	HMB-4Q	220V	50Hz	0.1kw	1330x900x1310mm	210kg	1380x960x1330mm
1 Deck 2 Trays Gas	HMB-2Q	220V	50Hz	0.05kw	1330x900x640mm	120kg	1380x960x680mm



## Automatic Bread Proofer



### Product Features

- . Upper lower oven woke up box design, rational utilization of the use of space;;Stainless steel, composite solid structure, comprehensive functions, save space;; Imported electrical components, high precision, good quality;
- . Microcomputer control system, more accurate temperature;
- . Good baking, efficient fermentation system make full use of energy, high quality of baking, fermentationeffect guaranteed;
- . Double insulation toughened glass door, quantity of heat is not easy to drain, full display bakingprocess;
- . Luxury and beautiful in appearance, style and apply to freshly baked stores, shopping malls, supermarkets



» HMC-04D+HMC-08 S

Name	Model	Power	Voltage	Dimension	
Hot Air Proofer/Can with 1 Deck 2 Trays Oven	HMC-08 S	2.9kW	Single Phase 220V 50Hz	1340x960x760mm	-
2 Deck 4 Trays Electric	HMC-04D+HMC-08 S	15.9kW	ThressPhase 380V 50Hz	1340x1025x1895mm	-
2 Deck 4 Trays Gas	HMC-04Q+HMC-08 S	0.1kW	Single Phase 220V 50Hz	1340x1025x1895mm	-



## Automatic Bread Proofer



### Performance Features:

- Simple and easy to understand the temperature and humidity settings, can provide the most appropriate fermentation environment for the bread.
- The computer control panel can set up 24-hour cycle program, fully automatic intelligent work without manual supervision, easy to complete.
- Stainless steel is used inside and outside of the fermenter, durable and clean.
- Fast heating speed, can complete the fermentation in the shortest possible time, high quality fermentation dough.
- Reasonable air cooling and humidity circulation system, so that the temperature and humidity of the whole fermentation box is very uniform.

Model	HM-16SK	HM-32SK
Dimension	500x740x2000mm	1000x740x2000mm
Trays	16	32
Voltage	220V	220V
Power	2.6kW	2.8kW
Weight	36kg	55kg



» HM-32SK



» HM-16SK



» HM-16SL



## Automatic Bread Proofer



### Performance features:

- Adopting environmentally friendly foaming technology, excellent freezing and refrigerating fermentation system.
- Full-automatic microcomputer touch control panel; digital display accurately reflect the temperature inside the fermentation box, the temperature has a timing function.
- The box body is made of stainless steel, advanced thermostat is used to control the temperature and humidity respectively.
- Adopting high-quality blower hot air circulation design, so that the temperature inside the box is uniform and consistent.
- It has drainage device, which is convenient for regular cleaning to ensure food hygiene.

Model	HM-16SL	HM-32SL
Dimension	500x740x2000mm	1000x740x2000mm
Trays	18	36
Voltage	220V	220V
Power	1.8kW	2.5kW
Weight	129kg	186kg



## Black Titanium Luxury Electric Food Oven

### Performance Characteristics:

- Using far-infrared electric heating tube radiation heating, heat uniformity, ad hoc timer alarm device
- Furnace bottom furnace surface double control, automatic temperature control function, the appearance of the design is stylish and generous, so that the cleaning is simple and convenient
- High-quality stainless steel plate manufacturing, sturdy and durable
- Layered glass window, always grasp the baking condition.
- Over-temperature power-off protection, safe and reliable.
- Suitable for use in canteens, hotels, bakeries, pastry stores and other places.



» ASL-1-2DH



» ASL-2-4DH



» ASL-3-6DH

Name	Model	Voltage	Frequency	Power	Dimension	Weight	Packing size
 1 Deck 2 trays	ASL-1-2DH	220V	50Hz	6.6kW	1220x815x580mm	120kg	1270x890x590mm
 2 Deck 4 trays	ASL-2-4DH	380V	50Hz	13.2kW	1220x815x1260mm	250kg	1270x890x1290mm
 3 Deck 6 trays	ASL-3-6DH	380V	50Hz	19.5kW	1220x815x1530mm	268kg	1270x890x1550mm
 3 Deck 6 trays	ASL-3-9DH	380V	50Hz	25kW	1650x815x1530mm	345kg	1670x890x1550mm

## Performance characteristics:

- Microcomputer control panel, dual independent control of furnace surface and bottom temperature, easy to operate;
- Advanced microcomputer pulse ignition and flame monitoring system
- High ignition rate, automatic alarm when accidentally turned off or when gas runs out, safe and worry free;
- Selected high-efficiency baking heating tubes with fast heating time and long working life;
- High combustion thermal efficiency and low gas consumption.



» ASL-1-2QH



» ASL-2-4QH



» ASL-3-6QH

Name	Model	Voltage	Frequency	Power	Dimension	Weight	Packing size
1 Deck 2 Trays	ASL-1-2QH	220V	50Hz	0.05kW	1330x890x650mm	150kg	1380x950x680mm
2 Deck 4 Trays	ASL-2-4QH	220V	50Hz	0.1kW	1330x890x1430mm	310kg	1380x950x1450mm
3 Deck 6 Trays	ASL-3-6QH	220V	50Hz	0.15kW	1330x890x1660mm	330kg	1380x950x1750mm
3 Deck 9 Trays	ASL-3-9QH	220V	50Hz	0.15kW	1760x890x1660mm	400kg	1800x950x1750mm



## Luxury Electric Food Oven Series

### Performance characteristics.

- Adopt far-infrared electric heating tube radiation heating, heat uniformity, ad hoc timing alarm device
- Furnace bottom furnace surface double control, automatic temperature control function.
- Appearance design is fashionable and generous, so that cleaning is simple and convenient.
- High-quality stainless steel plate manufacturing, durable.
- Layers of glass windows, at any time to grasp the baking situation.
- Over-temperature power-off protection, safe and secure.
- Suitable for use in canteens, hotels, bakeries, pastry stores and other places.



» ASL-2-4DH



» ASL-2-4DH



» ASL-3-6DH

Name	Model	Voltage	Frequency	Power	Dimension	Weight	Packing size
 1 Deck 2 Trays Electric	ASL-1-2DH	220V	50Hz	6.6kW	1220x815x580mm	120kg	1270x890x590mm
 2 Deck 4 Trays Electric	ASL-2-4DH	380V	50Hz	13.2kW	1220x815x1260mm	250kg	1270x890x1290mm
 3 Deck 6 Trays Electric	ASL-3-6DH	380V	50Hz	19.5kW	1220x815x1530mm	268kg	1270x890x1550mm
 3 Deck 9 Trays Electric	ASL-3-9DH	380V	50Hz	25kW	1650x815x1530mm	345kg	1670x890x1550mm

#### Performance features.

- Microcomputer control panel, furnace surface, furnace bottom temperature double independent control, operate freely; –Microcomputer control panel, furnace surface, furnace bottom temperature double independent control, operate freely.
- Advanced microcomputer pulse ignition and flame monitoring system.
- High ignition rate, accidental flame out or gas out of flame, automatic alarm, safe and worry-free.
- Selected high-efficiency baking heating tube, fast heating time, long working life.
- High combustion efficiency and low gas consumption.



» ASL-1-2QH



» ASL-2-4QH



» ASL-3-6QH

Name	Model	Voltage	Frequency	Power	Dimension	Weight	Packing size
1 Deck 2 Trays Gas	ASL-1-2QH	220V	50Hz	0.05kW	1330x890x650mm	150kg	1380x950x680mm
2 Deck 4 Trays Gas	ASL-2-4QH	220V	50Hz	0.1kW	1330x890x1430mm	310kg	1380x950x1450mm
3 Deck 6 Trays Gas	ASL-3-6QH	220V	50Hz	0.15kW	1330x890x1660mm	330kg	1380x950x1750mm
3 Deck 9 Trays Gas	ASL-3-9QH	220V	50Hz	0.15kW	1760x890x1660mm	400kg	1800x950x1750mm



## Advanced Electric Food Oven Series

### Performance characteristics.

- Adopt far-infrared electric heating tube radiation heating, heat uniformity, ad hoc timing alarm device
- Furnace bottom furnace surface double control, automatic temperature control function.
- Appearance design is fashionable and generous, so that cleaning is simple and convenient.
- High-quality stainless steel plate manufacturing, durable.
- Layers of glass windows, at any time to grasp the baking situation.
- Over-temperature power-off protection, safe and secure.
- Suitable for use in canteens, hotels, bakeries, pastry stores and other places.



» ASL-1-2D



» ASL-2-4D



» ASL-3-6D

Name	Model	Voltage	Frequency	Power	Dimension	Weight	Packing size
1 Deck 2 Trays Electric	ASL-1-2D	220V	50Hz	6.6kW	1220x815x580mm	120kg	1270x890x590mm
2 Deck 4 Trays Electric	ASL-2-4D	380V	50Hz	13.2kW	1220x815x1260mm	250kg	1270x890x1290mm
3 Deck 6 Trays Electric	ASL-3-6D	380V	50Hz	19.5kW	1220x815x1530mm	268kg	1270x890x1550mm
3 Deck 9 Trays Electric	ASL-3-9D	380V	50Hz	25kW	1650x815x1530mm	345kg	1670x890x1550mm

## Performance features:

- Microcomputer control panel, furnace surface, furnace bottom temperature double independent control, operation is free.
- Advanced microcomputer pulse ignition and flame monitoring system.
- High ignition rate, accidental flame out or gas out of flame, automatic alarm, safety and peace of mind.
- Selected high-efficiency baking heating tube, fast heating time, long working life.
- High combustion efficiency and low gas consumption.



» ASL-1-2Q



» ASL-2-4Q



» ASL-3-6Q

Name	Model	Voltage	Frequency	Power	Dimension	Weight	Packing size
1 Deck 2 Trays Gas	ASL-1-2Q	220V	50Hz	0.05kW	1330x890x650mm	150kg	1380x950x680mm
2 Deck 4 Trays Gas	ASL-2-4Q	220V	50Hz	0.1kW	1330x890x1430mm	310kg	1380x950x1450mm
3 Deck 6 Trays Gas	ASL-3-6Q	220V	50Hz	0.15kW	1330x890x1660mm	330kg	1380x950x1750mm
3 Deck 9 Trays Gas	ASL-3-9Q	220V	50Hz	0.15kW	1760x890x1660mm	400kg	1800x950x1750mm



## Advanced Electric Food Oven Series

### Performance characteristics:

- Adopt far-infrared electric heating tube radiation heating, heat uniformity, ad hoc timing alarm device
- Furnace bottom furnace surface double control, automatic temperature control function.
- Appearance design is fashionable and generous, so that cleaning is simple and convenient.
- High-quality stainless steel plate manufacturing, durable.
- Layers of glass windows, at any time to grasp the baking situation.
- Over-temperature power-off protection, safe and secure.
- Suitable for use in canteens, hotels, bakeries, pastry stores and other places.



» ASL-1-3D



» ASL-2-6D



» ASL-3-9D

Name	Model	Voltage	Frequency	Power	Dimension	Weight	Packing size
1 Deck 3 Trays Electric	ASL-1-3D	220~380V	50Hz	8kW	1650x815x580mm	120kg	1670x890x590mm
2 Deck 6 Trays Electric	ASL-2-6D	380V	50Hz	16kW	1650x815x1260mm	250kg	1670x890x1290mm
3 Deck 9 Trays Electric	ASL-3-9D	380V	50Hz	25kW	1650x815x1530mm	260kg	1670x890x1550mm
3 Deck 12 Trays Electric	ASL-3-12D	380V	50Hz	32kW	1650x1065x1530mm	345kg	1670x890x1550mm

## Performance features.

- Microcomputer control panel, furnace surface, furnace bottom temperature double independent control, operation is free.
- Advanced microcomputer pulse ignition and flame monitoring system.
- High ignition rate, accidental flame out or gas out of flame, automatic alarm, safety and peace of mind.
- Selected high-efficiency baking heating tube, fast heating time, long working life.
- High combustion efficiency and low gas consumption.



» ASL-1-3Q



» ASL-2-6Q



» ASL-3-9Q

Name	Model	Voltage	Frequency	Power	Dimension	Weight	Packing size
1 Deck 3 Trays Gas	ASL-1-3Q	220V	50Hz	0.05kW	1760x890x650mm	150kg	1800x950x680mm
2 Deck 6 Trays Gas	ASL-2-6Q	220V	50Hz	0.1kW	1760x890x1430mm	310kg	1800x950x1450mm
3 Deck 9 Trays Gas	ASL-3-9Q	220V	50Hz	0.1kW	1760x890x1660mm	350kg	1800x950x1750mm
3 Deck 12 Trays Gas	ASL-3-12Q	220V	50Hz	0.15kW	1760x1140x1720mm	400kg	1800x1190x1760mm
4 Deck 16 Trays Gas	ASL-4-16Q	220V	50Hz	0.15kW	1760x1140x2210mm	3450kg	1800x1190x2230mm



## New Japanese Microcomputer Electric Oven Series

### Performance Features.

- Full-automatic temperature controller, so that the oven temperature is always kept in the best baking state.
- Adopting far-infrared electric heating tube radiation heating, heat distribution uniformity, the oven surface, bottom temperature dual control to Creates the best baking temperature environment.
- Humanized sliding door, layered glass windows, instant control of baking conditions.
- Electrical components adopt the international industrial control top brand original parts to ensure the durability and stability of the product.
- Universal casters, convenient and labor-saving.



» HMB-2D



» HMB-4D



» HMB-6D

Name	Model	Voltage	Frequency	Power	Dimension	Weight	Packing size
3 Deck 9 Trays Electric	HMB-9D	3N-380V	50Hz	24kw	1760x900x1800mm	360kg	1810x960x1820mm
3 Deck 6 Trays Electric	HMB-6D	3N-380V	50Hz	21kw	1330x900x1800mm	260kg	1380x960x1820mm
2 Deck 4 Trays Electric	HMB-4D	3N-380V	50Hz	14kw	1330x900x1310mm	180kg	1380x960x1330mm
1 Deck 2 Trays Electric	HMB-2D	220V	50Hz	7kw	1330x900x640mm	98kg	1380x960x680mm

**Performance Characteristics:**

- Gas-fired layer-type oven has been developed after years of use and improvement, with electricity saving, no capacity increase, even heat, high efficiency and safety and convenience.
- The oven is specially designed with compartmentalized luck channel to ensure the safe combustion of gas.
- Face fire, bottom fire independent control, independent burner, easy to operate.
- Advanced double insurance solenoid valve, original combustion device, patented products to ensure the success of the cold stove ignition 100%, working gas combustion 100%.
- Anti-leakage alarm protection device, to ensure the safe use of the product.
- Taiwan temperature control instrument, long life, accurate temperature control.
- Intelligent combination of electronic temperature control board, inhibit over-temperature, precise temperature control, maintenance and replacement of extremely convenient



» HMB-2Q



» HMB-4Q



» HMB-6Q

Name	Model	Voltage	Frequency	Power	Dimension	Weight	Packing size
3 Deck 9 Trays Gas	HMB-9Q	220V	50Hz	0.15kw	1760x900x1800mm	420kg	1810x960x1820mm
3 Deck 6 Trays Gas	HMB-6Q	220V	50Hz	0.15kw	1330x900x1800mm	310kg	1380x960x1820mm
2 Deck 4 Trays Gas	HMB-4Q	220V	50Hz	0.1kw	1330x900x1310mm	210kg	1380x960x1330mm
1 Deck 2 Trays Gas	HMB-2Q	220V	50Hz	0.05kw	1330x900x640mm	120kg	1380x960x680mm



## MIXED DOUGH MIXER

### Product Features:

- The food contact parts of the pasta machine are made of high quality stainless steel, sturdy and durable.
- Adopting double-action and double-speed variable speed mode, efficient and stable operation, easy to operate and clean.
- Equipped with a safety cover, the operation is convenient, safe, simple and fast.
- The shape of the mixing drum is specially designed to ensure the quality of evenly distributed dough.





» HMJ-20B



» HMJ-30B



» HMJ-40B

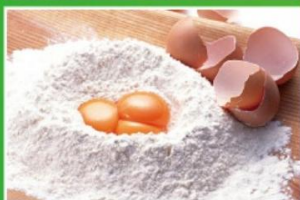
Model	Power	Voltage	Capacity	And the amount	Stirring speed	Speed	Dimension
HMJ-20B	1.1kW	220/50Hz	20L	8kg	240/110(r/min)	24/13(r/min)	675x400x825mm
HMJ-30B	1.5kW	220/50Hz	30L	12kg	240/110(r/min)	24/13(r/min)	730x445x860mm
HMJ-40B	1.8kW	220/50Hz	40L	15kg	240/110(r/min)	24/13(r/min)	767x490x1059mm



## MULTI-FUNCTION EGG MIXER

### Performance Characteristics:

- All components of the Pfeiffer Food Mixer (Egg Beater) that come into contact with food are made of high-grade stainless steel.
- Three-speed variable gear, hardened gear transmission, low failure rate, durable.
- Motor overload protection switch, stable performance, low noise.
- The perfect cooperation of ball and barrel, the cake is delicate, soft and good taste.
- Suitable for churning cakes, cream and traps.



» HMJF-220



» HMJF-330

Model	Capacity	Power	Voltage	Frequency	Weight	Dimension	Packing size
HMJF-220	20L	0.38kW	220V/380V	50Hz/60Hz	83/110Kg	520x530x830mm	580x680x990mm
HMJF-330	30L	0.75kW	220V/380V	50Hz/60Hz	150/193Kg	620x620x1020mm	750x750x1210mm

**Product Features:**

- Pfeiffer Multifunctional Fresh Milk Maker is equipped with a high quality stainless steel bud type mixer.
- It can mix ingredients at high speed, versatile and easy to operate.
- The cutting speed can be adjusted by stepless frequency conversion to adapt to the processing of different hardness materials, and the design is considerate.
- The machine is equipped with all famous motors, stable performance, high efficiency and power saving, convenient and quick, no noise.



» HMXN-5L



» HMXN-7L



Model	Power	Voltage	Capacity	Dimension	Packing size
HMXN-5L	0.3kW	220~240V	5L	370x230x410mm	25Kg
HMXN-7L	0.35kW	220~240V	7L	410x250x425mm	28.4Kg



## Flat press pastry machine



» HMTSP520

## Square Bread Shaper



» HMCB-38



### Product Features:

- The press wheel of the flat plate pasta crisper is made of stainless steel seamless tube, which is ground after finishing by computerized lathe. Imported conveyor belt, not easy to hairy, wear-resistant.
- Designed to meet the modern market as well as the traditional bakery, the square bread shaping machine produces various shapes of square bread, toast, French bread. Equipped with casters, easy to move. Oil-immersed design, low noise, the pressure wheel is made of high quality stainless steel, anti-scratch, non-stick surface, maximize the elongation of dough

Name	Model	Power	Voltage	Dimension	Folded Size	Packing size	Weight(NW/GW)
Flat press pastry machine	HMTSP520	0.55W	220V/380V	2150x950x1050mm	930x680x1070mm	1030x750x1720mm	190/230kg
Square Bread Shaper	HMCB-38	0.75kW	220V/380V	1300x665x1175mm	-	1480x720x1220mm	218/250kg

## BREAD SLICER



» HM-31

## DOUGH DIUIDING MACHINE



» HM-36

## DOUGH SHEETER



» HM-30

Name	Model	Power	Voltage	Dimension	Packing size	Weight (NW/GW)
DOUGH SHEETER	HM-31	0.25kW	220V/50Hz	680x780x780mm	-	65Kg
BREAD SLICER	HM-36	0.5kW	220V/380V	520x400x1040mm	570x460x1380mm	150/170Kg
DOUGH DIUIDING MACHINE	HM-30	1.5kW	220V/380V	640x580x1500mm	800x720x1670mm	400/430Kg

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