



**Planetary Mixer – Belt Drive**  
3 Speeds Gear Box Type  
Capacity – 10, 20, 40 Lts



**Planetary Mixer – CE certified**  
Clutch System & with Safety Guard  
Capacity : 10, 20, 30, 50 & 60 Lts



**Spiral Mixer for Fixed Bowl – CE Certified**  
Capacity – 25, 50, 80, 120 & 200 Kg dough



**Spiral Mixer with Removable Bowl**  
CE Certified  
Capacity 120 Kg & 200 Kg Dough



**Bread Slicer – SM-302N**  
Maximum Bread Length 320 mm  
Maximum Bread Height 135 mm



**Bun Divider Rounder Semi Automatic**  
CE Certified  
Capacity : 30 – 100 & 20 – 70 gms



**Hydraulic Divider – CE Certified**  
Model D16, D20, DIV-20



**Heavy Duty Sheeter**  
Model SM 630 with Oil Gear Box  
For Continues Production



**Dough Moulder**  
Capacity : 50 – 600 gms  
2000 pc/hr Model SM-307



**Prover**  
Capacity : 32 Trays,  
Tray Size 400 x 600 mm Model SM-325



**Roll In Rack Proover**  
Model ST2R, ST4R, ST6R, ST8R  
2, 4, 6, 8 Trolley Capacity



**Gas / Electric Convection Ovens**  
5 Trays SM705G/EE & Proover SM716  
10 Trays SM710G/EE



**Gas / Electric Convection Ovens**  
5 Trays SM705G/EE, 1 Tray Deck Oven  
& Proover SM716 (16 Trays)



**Gas / Elec Deck Ovens-Cap: 3, 4 and 5 trays /deck**  
Gas Model: SM801T/F/S/A  
Elec Model: SK-P631T/P641F/SM- 601A  
Gas Model: SM803T/F/S/A  
Elec Model: SK-P633T/P643F/SM-603A



**Rotary Rack Oven with 1 Trolley –**  
Gas, Electrical, Diesel  
SV1, SV2 SV3 Series & F1, F2, F3 Series



**VERTICAL CAKE CUTTER:**  
For Pastries, Round Cakes,  
Fruit Bars, Swiss Rolls  
Model: CT808

**HORIZONTAL BUN /  
SPONGE SLICER:**  
Model: HS3



RELIABLE PARTNER IN BAKERY MACHINERY & SERVICES



**APPLE BAKING MACHINERY PRIVATE LIMITED.**

Corr. Address: Shraddha Heights C.H.S Ltd. B- Wing, 101/ 1st Floor, Teli Galli, Opp. CT Chatwani Hall, Andheri (E), Mumbai- 400 069  
Tel. No.: +91 022 46088673/9323419147/9324408411/9967469824 : E-mail: sale@applebakermachinery.in, info@applebakermachinery.in



**MACADAMS MACBAKE**  
Electric 1/2/3 Deck Ovens  
Capacity: 2 or 3 Trays per deck  
With or Without Underbuilt Proover



**MACADAMS ROTARY RACK OVENS**  
Model: M80/M100/M120/M180-2/M240-2  
Gas / Diesel / Electric



**RONDO DOUGH SHEETERS**  
Econom 4000, Rondomat 4000, Manomat 2000,  
Automat 2000, Ecostar 2000, Rondostar 2000  
& Many more



**RHEON KN-135 ENCRUSTING MACHINE**  
20-100 Pc/min, 280 kg/hr extrusion  
For Filled Products, Suitable for soft & hard dough.  
Not suitable for fermented dough.



**RONDO DOUGH SHEETERS**  
Dough Block Weight : 6 - 8 Kg  
This Sheeter is Ideal for Hotels, Restaurants  
Food Service Kitchens & Small Craft Bakeries.



**FORMEX TRAY TYPE CUPCAKE DEPOSITOR**  
1. Automatic Cupcake / Bar Cake Depositor  
2. Automatic Injecting Machine for Cream/Jam  
5-7 Nozzles for depositing choco-chips or Tutti Frutti  
Range: 5-65 cc batter upto 5000 pc/hr



**CAKE BATTER DEPOSITOR/FILLER/INJECTOR**  
To Deposit Cup Cake Batter, Filling cream in cone  
Inject cream in Muffins, Hot Dogs, Croissants  
Filling accuracy  $\pm 0.5$  gm, With Hand Gun



**FLOUR SIFTER**  
Fully Stainless Steel  
Magnet to separate iron particles



**STM PRODUCTS DIGITAL WATER METER**  
Water quantity + 1%  
Water Temperature +1 DC



**SPONGE CAKE BATTER DEPOSITOR**

With Conveyor

CAPACITY	DEPOSITS
30 - 100 CC	25 - 35 / Min
80 - 250 CC	15 - 25 / Min
150 - 500 CC	12 - 30 / Min
300 - 1000 CC	12 - 18 / Min

With Transfer Pump



**BREAD/RUSK PRODUCTION MAKEUP LINE**  
Capacity:  
BREAD - Upto - 2400/hr  
Capacity:  
RUSK - 500 - 700 kg/hr

**APPLE BAKING MACHINERY PRIVATE LIMITED**

**RONDO**  
SWITZERLAND

**RHEON**  
JAPAN

**SINMAG**  
TAIWAN

**BAKON**  
FOOD EQUIPMENT  
NETHERLAND

**stm**  
INDUSTRIAL ELECTRONICS  
ITALY

**MACADAMS**  
BAKING SYSTEMS  
SOUTH AFRICA

**FORMEX**  
SPAIN