AOCNO

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AOCNO

Since 1984

Automated Bakery Solutions

Contents

AOCNO

HEBEI AOCNO BAKING MACHINERY CO., LTD. ,founded in 1984, is a globally recognized provider of industrial bakery equipment solutions. We have served over 3,000 clients in more than 120 countries and regions. AOCNO focuses on intelligent, automated, and low-carbon baking solutions, supported by three core strengths: R&D innovation, smart manufacturing, and comprehensive service. By integrating high-quality resources across the industry chain and leveraging over 40 years of technical expertise and modern production facilities, we are committed to delivering high-value, customized bakery equipment solutions worldwide.

1 R&D Innovation

AOCNO' s professional R&D team develops customized turnkey bakery solutions tailored to clients' production needs, covering line layout, energy configuration, efficiency, and product specifications. By monitoring market trends and industry demands, we continuously drive technological innovation, independently mastering core technologies and securing multiple proprietary patents.

2 Intelligent Manufacturing

Our 45,000m² smart production facility implements a QMS-based quality management system in full compliance with ISO9001. With a structured quality control organization, including Plant Manager, Production Director, Quality & Safety Director, and Chief Quality Officer, we ensure stable and reliable equipment quality. Key components meet international standards, supported by stable supply chains with top brands such as SIEMENS, Rockwell, Honeywell, ABB, SEW, Intralox, Weishaupt, SKF, SMC, and P+F.

3 Global Service

AOCNO operates a dedicated service center led by experienced engineers, providing full-cycle pre-sale, in-sale, and after-sale support. Using a professional CRM platform, we deliver standardized and efficient services to enhance customer experience and value. With five overseas service centers and spare parts warehouses, we ensure rapid response, efficient maintenance, and high global customer satisfaction.

Fully Automatic Bread Production Line

INDUSTRIAL-GRADE BAKING PRODUCTION SOLUTION

Overview

The fully automatic bread production line features five integrated systems: raw material preprocessing, forming, proofing, baking, and finished product handling. Covering every step from mixing, dividing, rounding, forming, proofing, baking, depanning, cooling, slicing to packaging, it delivers intelligent, large-scale, and standardized bread production.

With a modular design, the line adapts to any factory capacity and supports large-scale production of standard white, whole wheat, multigrain, milk-flavored, sliced, and small-packaged bread, producing 1,000–9,000 loaves per hour.

Powered by intelligent control, high-efficiency proofing and baking, and full-line monitoring, it boosts productivity, ensures consistent quality, and reduces energy consumption—enabling a fully low-carbon production solution.

A Dough Mixing System

From the very first step, intelligent mixing ensures precise ingredient blending and standardized dough kneading, securing superior toast quality at its source.

B Dividing and Forming

Combining high-speed dividing, flexible rounding, and accurate forming, this stage lays the foundation for consistent appearance and uniform texture.

C Proofing System

High-efficiency fermentation with precise temperature control ensures every loaf achieves optimal rise, softness, and fine crumb structure.

D Baking System

Energy-efficient, precisely controlled baking delivers consistent texture, uniform color, and high-quality finished loaves.

E Finished Product Handling

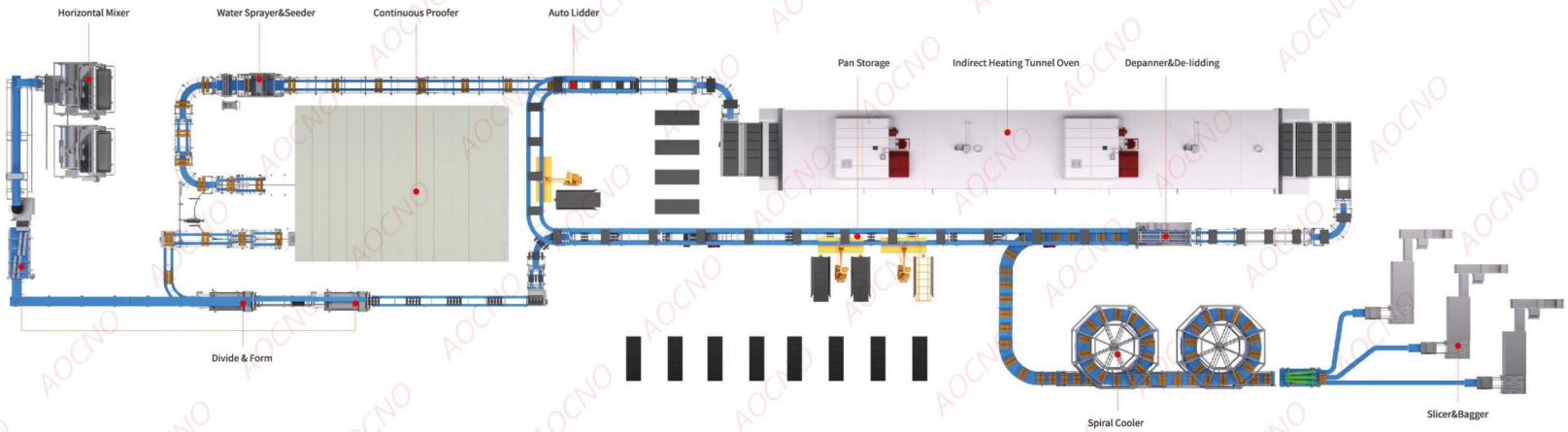
Integrating gentle depanning, rapid cooling, and accurate slicing, this stage preserves natural flavor and ensures bread with impeccable appearance and refined texture.

Fully Automatic
Bread Production Line

1000–9000 PCS/H
Fully Automatic Bread
Production Line Solution

5 Systems & **10** Modules
Build Advanced Productivity

Scan Video



Fully Automatic Burger Production Line

INDUSTRIAL-GRADE BAKING PRODUCTION SOLUTION

Overview

The Fully Automatic Hamburger Production Line features five core systems—Raw Material Preparation, Shaping, Proofing, Baking, and Finished Product Handling—integrating modules for sponge dough proofing, mixing, rounding, forming, proofing, baking, cooling, and packaging.

Designed for central bakeries, it handles standard hamburgers, sandwich rolls, hot dogs, and European-style breads, with an hourly output of 5,000–48,000 pieces.

Equipped with intelligent control, high-efficiency proofing and baking, and full-process monitoring, the line ensures consistent quality, high efficiency, and low energy consumption, delivering a smart, scalable, and low-carbon solution for modern bun production.

A Dough Mixing System

Lock in burger quality from the very first step with precise ingredient blending and standardized dough kneading.

B Dividing and Forming

High-speed dividing, flexible rounding, and precise forming—crafted to deliver perfect form and consistent burger quality.

C Proofing System

High-efficiency fermentation with precise temperature control—locking in the perfect fluffiness and delicate texture of every burger.

D Baking System

Efficient and precise baking ensures consistent quality, texture, and appearance for every burger.

E Finished Product Handling

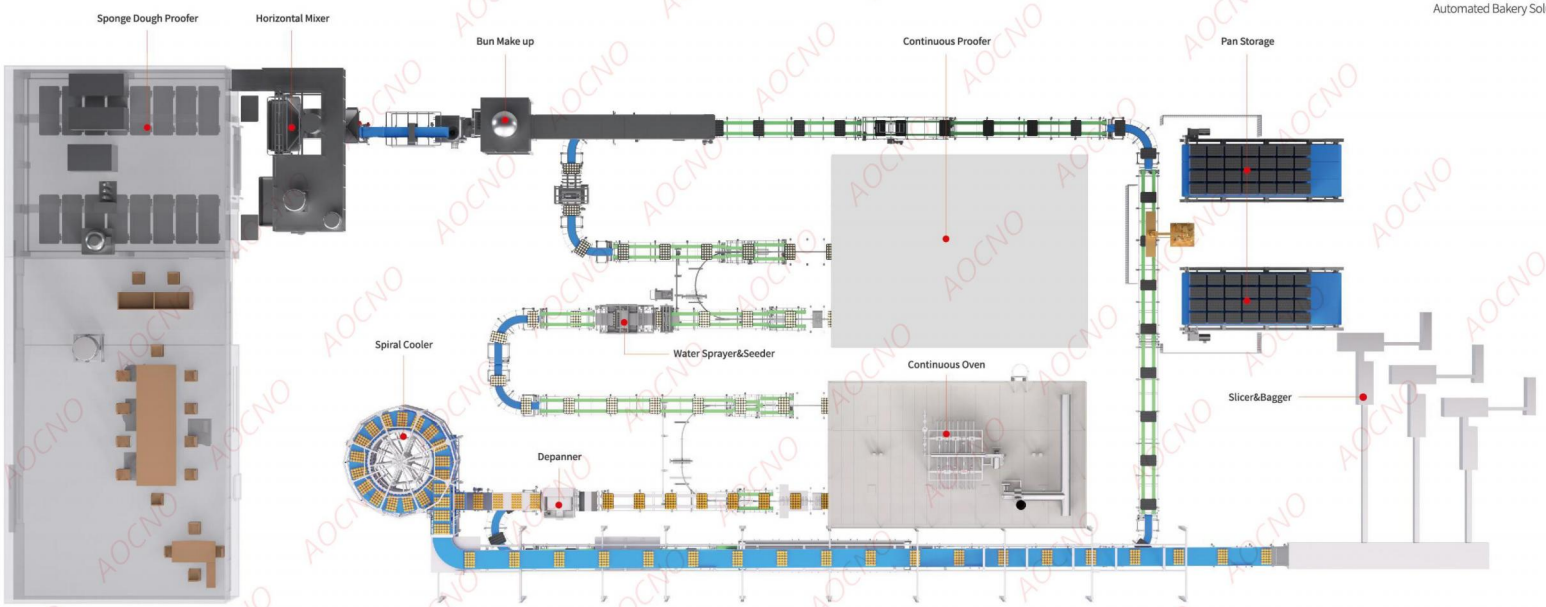
Gentle depanning with efficient cooling, using strict standards and intelligent processes to deliver burgers with flawless appearance and refined texture.

Fully Automatic Burger Production Line

24000 PCS/H Fully Automatic Hamburger Production Line Solution

5 Systems & **10** Modules
Build Advanced Productivity

Scan Video



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Dough Mixing System

QUALITY BREAD BEGINS WITH PRECISE DOUGH MIXING

The dough mixing system focuses on accurate ingredient proportioning and standardized dough kneading. With uniform mixing force and complete gluten development, the dough achieves a fine texture and excellent extensibility, providing the optimal foundation for proofing and baking while ensuring bread quality from the very beginning.

Configuration

- REMOVABLE BOWL MIXER
- MULTIFUNCTIONAL MIXER
- 8-SHAPED MIXER
- HORIZONTAL MIXER
- FIXED BOWL MIXER
- TILTING BOWL MIXER

A-Dough Mixing System

Removable Bowl Spiral Mixer

1 Description

Industrial-grade heavy-duty design with a vertical hydraulic lifting system for stable and efficient operation. The enclosed bowl cover effectively reduces flour dust overflow.The machine adopts a stainless steel structure with high-strength stainless steel mixing components for durability and corrosion resistance. Equipped with a Siemens touchscreen control system, it supports multiple preset mixing programs for easy operation.The built-in dough temperature sensor monitors dough temperature in real time to ensure stable mixing quality.

2 Model Parameters

MODEL	BOWL VOLUME	VOLTAGE	FREQUENCY	INPUT POWER	SPIRAL POWER	BOWL MOTOR POWER	SPIRAL SPEED	BOWL SPEED	DOUGH CAPACITY	CAPACITY (DOUGH)	WEIGHT
SMR130B	Φ800×448mm	215L	220/380V	50/60Hz	13.5kW	4/9kW	1.1kW	115/230R/min	17.8R/min	130kg	1420kg
SMR200C	Φ900×548mm	330L	220/380V	50/60Hz	22kW	7/15kW	2.2kW	102.5/205R/min	11.7R/min	200kg	1800kg
SMR300C	Φ1098×548mm	500L	220/380V	50/60Hz	26kW	7/20kW	1.5kW	100/200R/min	12R/min	300kg	2150kg

A-Dough Mixing System

Multifunctional Mixer

1 Description

uitable for ultra-soft dough, cake batter and granular ingredient products. Built with industrial heavy-duty structure, hydraulic system and sealed bowl cover, it runs stably and minimizes flour dust escape.
Stainless steel body and mixing parts offer lasting durability and corrosion resistance. With Siemens touch-screen and PLC control, it provides 50+ preset programs and dual agitators with 80–450 rpm variable speed. The white scraper avoids bowl wall adhesion, and the vertically liftable mixing head fits various production scenarios.

2 Model Parameters

MODEL	BOWL INNER SIZE	BOWL VOLUME	POWER	VOLTAGE
DMR250	Φ800x548mm	250L	15 kW	220/380V
DMR500LA	Φ900x548mm	330L	40 kW	220/380V
SSMR200	Φ900x548mm	330L	38 kW	220/380V

3 Agitator Types

A-Dough Mixing System

8-Shaped Mixer

1 Description

Industrial-grade heavy-duty design with a vertical hydraulic lifting system for stable operation. The enclosed bowl cover effectively reduces flour dust overflow.
The stainless steel structure and mixing components ensure durability and corrosion resistance. Equipped with a Siemens touchscreen module, variable frequency speed control, and 50 programmable memory settings, the mixer can reduce mixing time by up to 35%.
Suitable for both ultra-hard and ultra-soft dough with excellent dough stretching performance.

2 Model Parameters

MODEL	POWER	BOWL CAPACITY	MACHINE WEIGHT	PACKING WEIGHT	PACKING DIMENSIONS
W200	30 kW	330 L	1800 kg	2000 kg	2230x1530x1900 (mm)
W320	40 kW	500 L	2200 kg	2400 kg	2730x1530x2000 (mm)

A-Dough Mixing System

Horizontal Mixer

1 Description

AOCNO direct-drive mixer is designed for various dough mixing applications. It features a heavy-duty 304/316 stainless steel structure for durability and hygiene, with an open-frame design for easy cleaning and maintenance.Equipped with a German SEW direct-drive reducer and Siemens control system, it supports multi-speed and stepless speed adjustment. The glycol cooling system ensures precise temperature control, and the touchscreen displays dough temperature in real time for easy operation.High-standard electrical components ensure safe and reliable performance.

2 Model Parameters

MODEL	CAPACITY	BOWL VOLUME	POWER	WEIGHT	VOLTAGE	FREQUENCY
#600	600 Lb	680 L	9kW	4500 kg	220/380V	50/60 Hz
#1000	1000 Lb	1075 L	15kW	6500 kg	220/380V	50/60 Hz

3 Optional Configuration

- ★ Pneumatic Dough Inlet
- ★ High-Lift Bowl Tipper
- ★ Dough Pump
- ★ Inclined Conveyor
- ★ Custom Bowl Size: 500L/800L/1000L

Bowl Capacity

- ★ 600LB
- ★ 1000LB
- ★ 1300LB
- ★ 1600LB

Application Scenario Illustration

A-Dough Mixing System

Fixed Bowl Mixer

1 Description

Integrated heavy-duty body ensures durability and stability. Spiral mixing design provides uniform blending, improving flour hydration and gluten development for better dough quality.
Dual-speed system adapts to different dough types for efficient and stable mixing.
The fixed bowl structure ensures smooth and long-lasting operation.
Equipped with a transparent safety cover with automatic stop function for safe use.
Food-grade stainless steel bowl ensures hygiene and durability. Recipe setting is simple for semi-automatic operation.

2 Model Parameters

MODEL	POWER SUPPLY	POWER	BOWL VOLUME	CAPACITY(DOUGH)	WEIGHT
SMF60A	3-380 V 50 Hz	5.8 kW	90 L	60 kg	310 kg
SMF100C	3-380 V 50 Hz	6.8 kW	130 L	100 kg	445 kg
SMF130C	3-380 V 50 Hz	12 kW	215 L	130 kg	720 kg
SMF200C	3-380 V 50 Hz	16 kW	330 L	200 kg	1000 kg

Transparent Cover Type

Stainless Steel Cover Type

A-Dough Mixing System

Tilting Bowl Mixer

1 Description

Equipped with a dual-speed motor and imported belt drive, combined with a spiral mixing structure for uniform and thorough dough mixing, ensuring a solid foundation for shaping and proofing.
Features an intelligent microcomputer control system for simple and efficient operation. The thickened 304 stainless steel bowl is durable, corrosion-resistant, and long-lasting.
Supports bi-directional automatic bowl tilting, suitable for industrial production of both standard and high-gluten dough.

2 Model Parameters

MODEL	POWER SUPPLY	POWER	BOWL VOLUME	CAPACITY(DOUGH)	WEIGHT
SMT100C-125L	3-380 V 50 Hz	6.8 kW	130 L	100 kg	700 kg
SMT130C-125L		12 kW	215 L	130 kg	1060kg
SMT130C-160L					1100kg
SMT200C-125L		18 kW	330 L	200 kg	1300 kg
SMT200C-160L					1350 kg

Left Tilting – Stainless Painted

Right Tilting – Steel

Make up System

PRECISION FORMING, CRAFTING THE GOLDEN STANDARD OF DOUGH PIECES

Integrating high-speed dough dividing, flexible rounding, and standard forming, the system produces dough that is full, smooth, and uniform in shape. It also guides the internal gluten network to form orderly structures, enhancing dough strength and extensibility. With precise control and scientific process, it ensures consistent bread appearance and quality.

Configuration

- HAMBURGER MAKE UP SYSTEM
- BREAD MAKE UP SYSTEM
- DOUGH ELEVATOR
- DOUGH DIVIDER
- DOUGH ROUNDER
- INTERMEDIATE PROOFER
- BREAD MOULDER

B-Make up System

Hamburger Make up System

1 System Description

Equipped with a servo constant-weight system for precise dough portioning (≤1% error) and a durable stainless steel valve body. Vector kneading technology ensures uniform, round dough with optimized gluten structure, improving extensibility and maintaining consistent product quality for standardized baked goods.

Uniform Weight

Servo system maintains consistent dough weight.

Precise Division

Dough division accuracy ≤1%.

Durable Construction

High-standard stainless steel valve body.

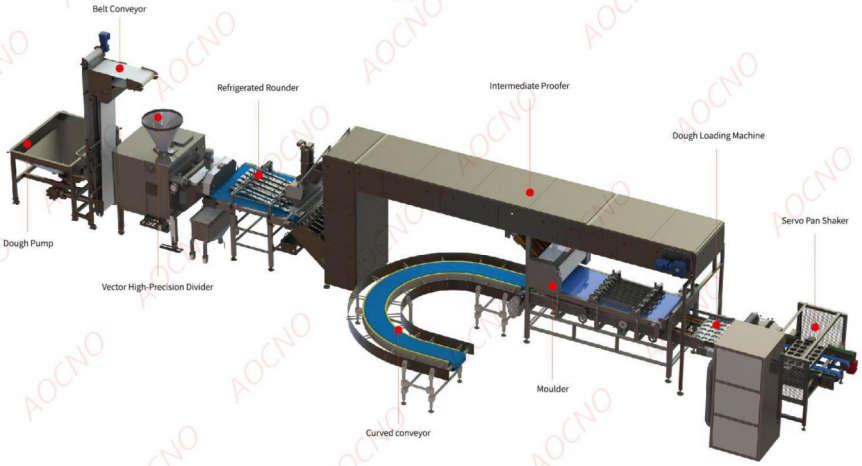
Round Dough

Vector technology produces full and round dough pieces.

2 System Parameters

	Configuration	Model	Avg. Speed (pcs/hr)	Max Capacity	Cutting Range	Voltage	Power
Hamburger Make up System	4 Lanes	VE-24000/4	8000-24000	1800 kg	26-200 g	220V-380V	22kW
	6 Lanes	VE-36000/6	14000-36000	3600 kg			

3 System Components



B-Make up System

Bread Make up System

1 System Description

Equipped with a servo constant-weight system for precise dough portioning (≤1% error) and a durable stainless steel valve body. Vector kneading technology ensures uniform, round dough with optimized gluten structure, improving extensibility and maintaining consistent product quality for standardized baked goods.

Uniform Weight

Servo system maintains consistent dough weight.

Precise Division

Dough division accuracy ≤1%.

Durable Construction

High-standard stainless steel valve body.

Round Dough

Vector technology produces full and round dough pieces.

2 System Parameters

	Configuration	Model	Avg. Speed (pcs/hr)	Max Capacity	Cutting Range	Voltage	Power
Bread Make up System	4 Lanes	VE-T4	2000-4000	3600 kg	26-1200 g	220V-380V	22kW

3 System Components

B-Make up System

Dough Elevator

1 Description

Can be used as part of an industrial bread production line or operate independently. Automatically transfers dough from the mixer bowl into the hopper and can be customized to fit different bowl sizes and shapes.

★ Adjustable tilt height

★ Choice of conveyor materials

2 Model Parameters

MODEL	POWER	LIFTING CAPACITY	DIMENSIONS (MM)					MACHINE WEIGHT
			A	B	H	H1	H2	
MGJS130A-200	1.3kW	500kg	1645	1222	3320	2020	1000	950kg
MGJS200-200	1.75kW	600kg	1690	1300	3325	2020	1000	1150kg
MGJS300-200	1.75kW	800kg	1860	1420	3325	2020	1000	1150kg

B-Make up System

High-Precision Dough Divider

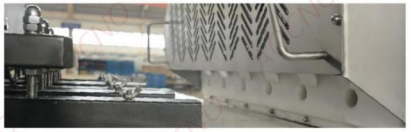
1 Description

High-precision dough divider handles bread, hamburger, hot dog and pizza dough. Adopting screw vector extrusion, it achieves ≤1% dividing accuracy and up to 100 cuts per minute. Built for long-term stable operation, it retains high precision for up to 15 years. It eliminates manual portioning and cuts maintenance and cleaning costs. Vacuum degassing and gentle pressing improve dough extensibility and baked flavor.

2 Model Parameters

MODEL	POWER	CUTTING RANGE	DOUGH PIECES PER MINUTE	MAX DIVISION WEIGHT (KG/H)
ACN-VE800	7.5kW	25-300 g	100pcs/min	800kg/hour
ACN-VE1200	9kW	30-400g	100pcs/min	1200kg/hour
ACN-VE1600	12kW	40-500 g	100pcs/min	1600kg/hour
ACN-VE2400	15kW	100-1000 g	75pcs/min	2400kg/hour
ACN-VE3600	22kW	200-1500 g	75pcs/min	3600kg/hour

Customizable 1–6 Dough Outlets – Configurable based on dough type and weight.



B-Make up System

Belt Refrigerated Rounder

1 Description

Made of 304 stainless steel, equipped with PU conveyor and rounding guide rails. High-hardness aluminum alloy tracks feature a Teflon non-stick coating for smooth, consistent rounding.
An optional glycol cooling system maintains low, stable temperature during continuous rounding, allowing uniform dough tension, smooth surface, round and full pieces, and consistent size—enhancing overall rounding quality and product appearance.

6-Lane Rounder

Single-Lane Rounder

B-Make up System

Intermediate Proofer

1 Description

After rounding, the dough relaxes in the intermediate proofer, making shaping easier. It promotes yeast activity, organizes gluten, preserves dough structure, and improves gas retention.
The process smooths the surface, prevents sticking, and enhances shaping quality, typically performed in the intermediate proofing chamber.

Swing-Type Intermediate Proofer

Automatic loading / Teflon-proofing bags to prevent sticking

Stainless steel body / Siemens PLC touchscreen control

Adjustable proofing time/Dough counting sensors/Photoelectric sensor-controlled unloading system

2 Performance Parameters

Dough Weight Range	Proofing Time	Capacity
50-1500 g	3-10 min	1000-3600pcs/H

B-Make up System

Industrial Bread Moulder

1 Description

AOCNO' s newly developed industrial-grade toast moulder features a stainless steel body with heavy-duty construction for durability and high-volume production. The machine provides strong dough stretching and multi-layer rolling for excellent shaping performance, making it an ideal core equipment for industrial bread production lines.

2 Performance Parameters

MAX CAPACITY	SHAPING RANGE	POWER	VOLTAGE	DIMENSIONS	SHAPING WIDTH
4200 pcs/H	100-1500 g	3.5kW	220/380V	56000 X 1200 X 1650 (mm)	420 (mm)
STANDARD CONFIGURATION	Siemens 7" Touchscreen -PLC/SEW Reducer				
OPTIONAL CONFIGURATION	4-Lane Cutter/Automatic Tray Loader/Seeder&Sprinkler Recovery System/Anti-Stick Air Blower				

Cutter Model

Sprinkler Model

B-Make up System

High-Speed Bread Moulder

1 Description

Oil-immersed design with hardened rollers for anti-stick, scratch-resistant, and wear-resistant operation. High-speed, low-noise performance with adjustable dough length. Excellent degassing and stretching, producing fine-textured, heat-retaining dough. Key parts are food-grade, safe, and hygienic.

2 Performance Parameters

MODEL	MACHINE DIMENSIONS	TOTAL WEIGHT	VOLTAGE	POWER	DOUGH WEIGHT RANGE	SHAPING WIDTH	WORKIN OUTPUT
CXJ4600 CXJ6600	4085*910*1675mm 2500*1070*1700mm	700kg	380 /220V 50 Hz	3kW	50-1000 g	400 mm	3600 PCS/H

Model : CXJ4600

Model : CXJ6600

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Proofing System

GOLDEN PROOFING FOR SOFT FLUFFY BREAD

High-efficiency, energy-saving proofing with precise temperature control locks in dough fluffiness and texture. Intelligent heating, humidification, and multi-zone airflow ensure even temperature and humidity for consistent proofing of every dough piece.

Configuration

CONTINUOUS PROOFER	VERTICAL PROOFER
SPIRAL PROOFER	TROLLEY PROOFER
SWING PROOFER	SPONGE DOUGH PROOFER

C-Proofing System

Continuous Proofer

1 Description

Designed for fully automated central bakery production lines, suitable for high-volume production of hamburgers, hot dogs, bread, and other bakery products.Combines high efficiency with low energy consumption and reduced carbon footprint.

2 Capacity

Hamburger Production Line

12,000-48,000 Pcs/h

Bread Production Line

3,000-9,600 Pcs/h

3 Strengths

- ★ Continuous high-volume production with low failure and maintenance costs
- ★ Precise temperature and humidity control
- ★ 100mm PU insulation with double-sided 304 stainless steel
- ★ Low energy use, high efficiency, and stable output
- ★ Circulating airflow systems
- ★ Cold water spray system
- ★ Automatic oil-lubricated roller chains
- ★ Compact 3D design saves space

C-Proofing System

Automatic Proofer

1 Description

Ideal for industrial bread production, this machine integrates seamlessly with the production line for fully continuous, automated operation and supports large-scale baking.

Equipped with an intelligent control system, it ensures stable, high-quality proofing. Proofing time, temperature, and humidity are adjustable, with flexible settings for different dough types.

Swing Proofer

Spiral Proofer

Vertical Proofer

C-Proofing System

Trolley Proofer

1 Description

Designed for bread, burger, and other dough types, the trolley proofer-machine enables centralized, high-efficiency fermentation by pushing fully loaded racks into the chamber.

Built with double-sided stainless steel and high-density insulation, it meets food-grade hygiene standards while maintaining stable temperature and humidity. PLC-controlled precision ensures uniform proofing, preserving dough quality and consistency.

Equipped with spray humidification and circulating airflow, it guarantees even heat and moisture distribution. Supports electric, gas, or oil heating, and features easy rack handling, making it ideal for both semi-automatic and fully automated production lines.

C-Proofing System

Sponge Dough Proofer

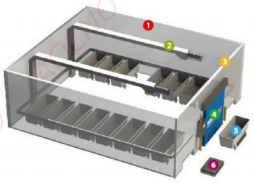
1 Description

Designed for bread, buns, burgers, and other dough types, the sponge dough proofing system precisely matches traditional fermentation processes and flavor profiles.

Constructed with double-sided stainless steel and a 100mm high-density PU insulation layer, it is corrosion-resistant, food-grade, and maintains stable temperature and humidity. Automatic roller doors with observation windows allow easy monitoring and efficient loading/unloading.

Equipped with a PLC control system, circulating airflow, and cold-water spray humidification, it ensures uniform proofing, optimizing dough structure and final product texture. Supports multiple heating modes for different plant energy setups, delivering energy-efficient, large-scale production.

①Double-sided stainless steel panels
②Cold-water spray humidification system
③100mm PU foam insulation layer
④Automatic roller door with transparent window
⑤Dough trough
⑥AGV automatic dough trolley



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Baking System

INTELLIGENT BAKING FOR GOLDEN HIGH-QUALITY BREAD

The intelligent baking system delivers consistently golden, high-quality bread.
Featuring a high-temperature-resistant stainless steel oven with multi-layer insulation, it allows precise temperature control, customizable baking profiles, and adjustable conveyor speed. Multiple built-in safety mechanisms ensure stable and reliable operation while preserving optimal bread quality.

Configuration

CONTINUOUS OVEN	INDIRECT HEATING TUNNEL OVEN	DIRECT HEATING TUNNEL OVEN

D-Baking System

Continuous Oven

1 Description

Designed for large-scale industrial automation, ideal for burger, hot dog, and bread production lines. Its compact layout saves floor space while supporting high-capacity output, enabling continuous, standardized, large-scale baking for industrial bakeries.

2 Capacity

Hamburger Production Line

12,000-48,000 Pcs/h

Bread Production Line

1,000-9,000 Pcs/h

3 Advantages

★ High Production Efficiency

1.Continuous 24-hour operation without stopping for loading; output is 3–5 times higher than batch ovens, ideal for large-scale automated production lines.

★ Consistent Quality

Multi-zone independent temperature control with hot-air circulation ensures uniform heat distribution. Each product is evenly baked with consistent color, texture, and taste.

★ Energy Saving

3.Sealed oven with high-efficiency insulation minimizes heat loss. Compatible with gas, oil, or electric heating, reducing energy consumption by 10–20% compared to conventional ovens.

★ High Flexibility

4.Modular design allows adjustable oven length and belt width to meet production needs. Suitable for toast, burger, hot dog, and other bread types, supporting both standardized and flexible production.

★ Intelligent Control

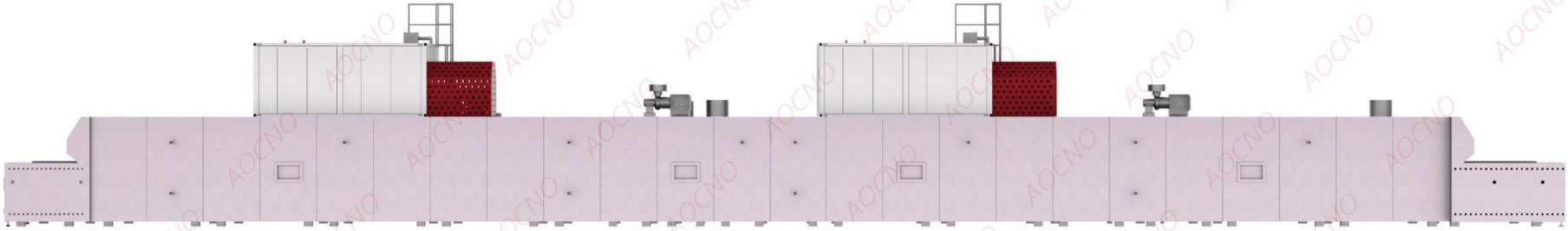
5.PLC system monitors temperature, humidity, and airflow in real time. Parameters can be stored and reused. Combined with automated loading/unloading, it significantly reduces manual intervention.

D-Baking System

Indirect Heating Tunnel Oven

1 Description

Utilizing advanced closed-loop indirect heat transfer, the oven bakes products with clean hot air after the heat source passes through a heat exchanger. Flames and exhaust gases never contact the food, ensuring clean appearance, authentic flavor, and food safety. Ideal for large-scale production of high-end baked goods such as bread, burgers, and hot dogs.



It can be equipped with a fully automated conveyor system, a fully automated cooling tower, and a complete bread production line. The tunnel oven' s length can be customized according to the available factory space.

2 Capacity

Hamburger Production Line

12,000-48,000 Pcs/h

Bread Production Line

1,000-9,000 Pcs/h

3 Advantages

★ Clean Heat · Superior Quality

Indirect hot-air baking keeps flames and food completely separated, eliminating smoke and contamination. Products have uniform color, pure flavor, and stable quality, fully meeting food hygiene standards.

★ Heat Retention · Energy Saving

Sealed oven with high-density insulation maintains stable temperature, reducing energy consumption by 10–20%. Compatible with gas, oil, or electric heating for various factory setups.

★ Precise Control · High Flexibility

Multi-zone temperature regulation and adjustable airflow ensure consistent baking across different products, supporting diverse production needs.

★ Continuous Production · Consistent Output

Smooth, adjustable conveyor keeps products aligned and evenly baked, enabling 24-hour automated, standardized production.

D-Baking System

Direct-Heating Tunnel Oven

1 Description

Ideal for fast browning and rich flavor in bread, buns, and other bakery products. Combines direct flame and hot-air circulation for even color, quick heating, and locked-in aroma. Multi-zone temperature control, multiple heat sources, and robust design enable 24-hour continuous, high-efficiency production.

2 Capacity

Hamburger Production Line

12,000-48,000 Pcs/h

Bread Production Line

1,000-9,000 Pcs/h

3 Advantages

★ Rapid Direct Heating · High Efficiency

Direct flame heating ensures fast temperature rise, minimal heat loss, and high thermal efficiency, supporting continuous high-intensity production without long preheating.

★ Powerful Heat · Even Browning

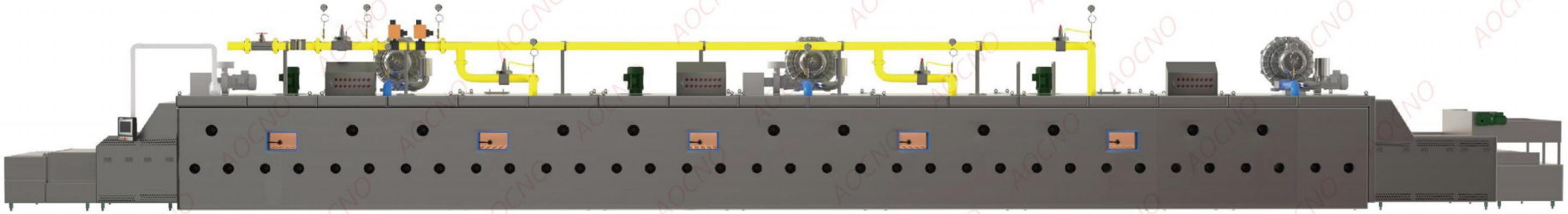
Direct firing combined with full-area hot-air circulation provides deep heat penetration and uniform oven temperature, producing fully baked, golden, and visually appealing bread.

★ Temperature Control · Wide Applicability

Real-time adjustable flame with multi-zone independent control adapts to standardized baking processes for toast, buns, and other bread types.

★ Energy-Saving · Cost-Effective

Quick heating with minimal standby energy consumption. Compatible with multiple heat sources, making large-scale production highly economical.



It can be equipped with a fully automated conveyor system, a fully automated cooling tower, and a complete bread production line. The tunnel oven' s length can be customized according to the available factory space.

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Subsequent System

PRECISION POST-PROCESSING
SETTING A NEW STANDARD IN BREAD APPEARANCE

Integrates gentle demolding, efficient cooling, and precise slicing into one system. Using intelligent processes and strict standards, it preserves the bread' s natural flavor and delivers high-quality, visually perfect products, defining a new benchmark for bread appearance.

Configuration

DEPANNER SPIRAL COOLER

E-Subsequent System

Bread Depanner

1 Description

Designed for bread, burgers, and other baked goods, it automates mold separation and connects ovens, cooling, and packaging for fully continuous production. The flexible depanner protects product shape, prevents surface damage, and minimizes loss. Made of food-grade stainless steel, easy to clean, and equipped with a variable-frequency drive for smooth, quiet operation. Suitable for medium to large-scale automated bakeries.

2 Advantages

★ **Flexible Demolding · Shape Integrity**

Gentle, uniform force preserves the bread' s shape and internal structure, ensuring consistent product appearance.

★ **Non-Stick & Reduced Loss · Higher Yield**

Effectively prevents sticking, reduces breakage and crumbs, improving product yield and lowering production costs.

★ **Continuous Operation · Increased Efficiency**

Fully automated, seamlessly integrates with the baking line, replacing manual work and boosting overall production efficiency.

★ **Modular Design · High Adaptability**

Modular structure adapts to various workshop layouts and production lines, simplifying installation and commissioning.

★ **Hygienic Construction · Food Safety Compliance**

Sanitary, seamless design with no cleaning dead zones; easy to maintain and fully compliant with food safety standards.

3 Machine Types

Continuous Depanner

Ideal for burgers, hot dogs, bread, and other standardized bread lines. Uses continuous conveyors and automatic separation for efficient, stable demolding. Production capacity: 500–9,600 pieces/hour, suitable for large-scale industrial production.

Step Depanner

Designed for burgers, hot dogs, bread, and other standardized breads. Uses vacuum suction for non-contact or low-contact demolding, ideal for delicate, complex-shaped, or high-value products. Ensures intact appearance and improved overall product quality.

E-Subsequent System

External Drive Layer Transmission Spiral Cooler

1 Description

This cooling tower adopts advanced European layered conveyor technology, fully upgrading traditional spiral cooling systems prone to wear, loosening, uneven stress, and high failure rates. Its scientifically engineered transmission structure ensures stable, reliable long-term operation.

Powered by a dedicated heavy-duty geared motor, an integrated central shaft delivers centralized drive, precisely synchronizing the gears of each layer to maintain uniform conveyor speed. This design prevents common issues such as belt misalignment, jerky operation, lateral vibration, and uneven load distribution across layers.

Each layer is equipped with intelligent torque control modules that dynamically adapt to production load, material weight, and continuous operation intensity, buffering instantaneous loads and mechanical impact. Flexible power adjustment significantly reduces friction and fatigue on gears, shafts, and belts, lowering wear rates and extending service life.

The overall transmission system is highly balanced and fatigue-resistant, minimizing downtime and maintenance while enhancing structural strength and durability. It perfectly supports 24-hour continuous industrial production, ensuring stable operation and reducing long-term operational and replacement costs.

Food-Grade 304 Stainless Steel Conveyor Belt

Food-Grade High-Strength Plastic Conveyor Belt

2 Advantages

★ Stable Track

Double-sided nylon rails ensure smooth operation, preventing jams or belt flipping.

★ Intelligent Drive

Adaptive torque control balances belt tension across layers for smooth, uniform conveying.

★ Maintenance-Free

Nylon rails with low-friction PP guide rails require no lubrication and produce no debris, eliminating food contamination.

★ Flexible Layout

Customizable in-feed and out-feed directions; supports multiple layouts including oval structures.

★ Compact Design

Vertical spiral structure saves floor space and maximizes workshop utilization.

★ Versatile Material Handling

Suitable for cooling baked goods, fruits, vegetables, meat, fish, and other food items.

★ Durable Construction

304 stainless steel belts are long-lasting; frame available in 304 or 201 stainless steel.

★ Automated Cleaning

Integrated automatic wash and dry system quickly removes oil and debris, saving time and labor.

★ Premium Components

Equipped with high-quality VFDs, gear reducers, and Schneider electrical components for stable, reliable operation.

★ Customizable Structures

Supports spiral, curved, and inclined configurations to adapt to diverse production scenarios.

E-Subsequent System

Intralox DDS Direct-Drive Spiral Cooler

1 Description

Intralox's DirectDrive System (DDS™) adopts patented direct-drive meshing technology and low-tension design. The belt tension is only 1/5 to 1/2 of that of traditional friction-driven systems, enabling more stable operation, doubling the service life, and significantly reducing downtime and maintenance.

The system realizes stable conveying without axial movement or slippage, preventing product displacement, and is suitable for high-speed automated production lines. Its load capacity is 3 to 5 times that of traditional systems, capable of withstanding harsh working conditions such as heavy loads, high oil content, and high & low temperatures. The entire system adopts smooth surface contact without wear from metal protruding points, fundamentally avoiding the risk of foreign contamination such as metal debris.

The modular belt provides uniform support, easy detachment and non-adhesion, allowing direct conveying of bare products, improving the appearance of finished products and reducing losses.

With a modular belt design, no cutting or welding is required, enabling quick replacement within minutes for convenient and efficient maintenance. The blind-spot-free structure meets the high hygiene requirements of the food industry, ensuring safety and reliability, and is suitable for large-scale production lines of bread, frozen food and other products.

The whole machine is made of food-grade 304 stainless steel, complying with food production standards, with no sanitary dead corners and easy cleaning and maintenance. Equipped with a variable frequency speed regulation system, it can flexibly adjust cooling time and operating speed to adapt to the production of multiple product categories and different capacities.

The equipment operates stably, supports 24-hour continuous operation, and is suitable for large-scale mass production in medium and large-sized baking factories.

Bread Cooling

Burger Cooling

2 Advantages

★ Long Service Life

Patented Interle tension-reduction technology lowers belt tension to 1/5–1/2 of traditional friction drives, doubling belt lifespan.

★ High Load Capacity

Supports 3–5 times the load of conventional friction-driven systems, handling heavy, oily, or high-demand production environments across multiple product types.

★ Scientific Support

Modular belts with even support and smooth surfaces prevent sticking, enabling smooth demolding and consistent product quality.

★ All-Around Cleanliness

Sanitary design with no hidden areas; surfaces are easy to clean, fully meeting food safety standards.

★ Smooth Conveying

Belt and drum engage precisely, eliminating slip or jerking. Products stay aligned, preventing drop-offs, ideal for automated production lines.

★ Contamination-Free

Low-tension, smooth-contact design avoids metal debris and foreign object risks from the start.

★ Simple Structure

Standardized modular design allows quick belt replacement in minutes without special tools, reducing maintenance time and costs.

AOCNO

Auxiliary Systems

MODULAR DESIGN SEAMLESS INTEGRATION

Integrates tray storage, cleaning, cooling, automatic flipping, intelligent conveying, and portioning systems into a full-process workflow. Modular design allows seamless connection with existing bread production lines or standalone equipment, offering flexible adaptation.

Configuration

PAN COOLING PAN CLEANING PAN INVERTER PAN MANAGEMENT PAN CONVEYING SEEDER SYSTEM

F-Auxiliary Systems

Pan Cooling, Cleaning & Inverter

1 Description

The system combines tray cooling, cleaning, and inversion into a single core module for efficient tray circulation and hygiene control in automated bakery lines. It can operate as part of a full production line or independently, adapting to different layouts and automation levels. The standardized, modular design enables fully automated post-baking workflows—cooling, cleaning, and flipping—reducing manual intervention while improving operational efficiency and food safety.

Cooling

Baked trays are vertically conveyed for rapid, uniform cooling. After cooling, trays are automatically inverted, seamlessly linking to downstream processes and maintaining smooth production flow.

Cleaning

Rotating, water-free brushes clean trays thoroughly, removing residue and grease without damaging coatings. Integrated automatic debris collection centralizes waste, ensuring a hygienic workshop environment.

Inverter

Automatically flips trays upright for subsequent filling or processing. Constructed from stainless steel with flexible protection at critical points, it prevents scratches, deformation, and preserves tray integrity.

2 Capacity

500-2000 Pan/H

3 Compatibility

Widely compatible with burger, hot dog, bread, and other industrial bakery production lines, supporting efficient, intelligent, and continuous automated operations.

4 Advantages

★ Modular Design

Three core functions can be flexibly combined, supporting standalone operation and adapting to various production modes.

★ High Integration & Compatibility

Seamlessly interfaces with demolding, conveying, and stacking systems for fully automated line operation.

★ High-Efficiency Circulation

Completes full-process tray turnover, enabling continuous and stable production.

★ Cost & Labor Reduction

Minimizes manual labor, reduces workforce requirements, and optimizes production costs.

★ Food-Grade Hygiene

Designed to meet food safety standards, ensuring a clean and compliant production environment.

★ Customizable Configuration

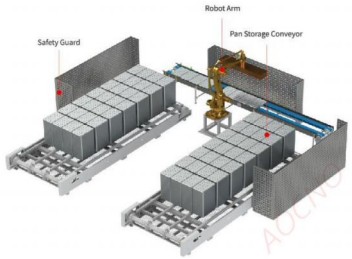
Tailored to production capacity, workshop layout, and product types for optimal system configuration.

F-Auxiliary Systems

Pan Management

1 Description

The tray management system is a key component of modern automated bakery lines, designed for efficient tray circulation and intelligent handling. The system supports customized layouts and can be flexibly configured for different tray sizes and production capacities, meeting diverse operational requirements. Integrated robotic automation enables precise tray storage and retrieval, ensuring efficient, stable, and traceable workflows.



Live Application

2 Capacity

500-5000 Pan/H

3 Compatibility

3.Widely compatible with burger, hot dog, toast, and other industrial bakery production lines, enabling efficient, intelligent, and continuous automated operations.

4 Advantages

★ **Fully Automated Operation**

Robotic automation handles tray storage, retrieval, and transfer, significantly reducing manual intervention.

★ **Efficient Storage**

Vertical rack design maximizes workshop space utilization and enhances storage efficiency.

★ **Flexible Customization**

Tray capacity, specifications, and layout can be tailored to production line capacity and factory space.

★ **Stable Operation**

Smooth, reliable performance ensures compatibility with long-duration, continuous production.

★ **Intelligent Control**

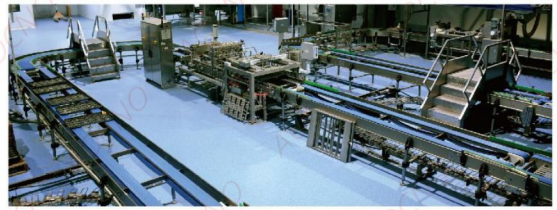
Equipped with a PLC system for real-time data monitoring and visualized production management.

F-Auxiliary Systems

Pan Conveying

1 Description

The tray conveying system is a core connecting module in automated bakery lines. It supports straight, curved, and mold-belt conveying, with flexible customization to match different factory layouts and process flows.
The system can integrate incline conveyors, tray aligners, and 90°/180° turning units, enabling continuous product transfer along complex paths while ensuring orderly, efficient production line operation.



2 Functional Modules

Straight Tray Conveyor

Mold-Belt Conveyor

Product Aligning Machine

Curved / Turning Conveyor (90° / 180°)

Incline Bread Conveyor

3 Compatibility

3.Widely compatible with burger, hot dog, toast, and other industrial bakery production lines, enabling efficient, intelligent, and continuous automated operations.

4 Advantages

★ **Flexible Layout**

Supports straight, curved, and multi-angle routing, easily adapting to complex workshop and production line spaces.

★ **Customizable Solution**

Tailored to product types, production capacity, and on-site conditions for highly customized configurations.

★ **Smooth Conveying**

Stable operation with precise alignment to downstream equipment, ensuring continuous production flow.

★ **Energy Efficient**

Lubrication-free and tension-free design reduces maintenance frequency and operational costs.

★ **Durable & Long-Lasting**

Equipped with high-quality conveyor components for wear resistance and extended service life.

★ **Hygienic & Compliant**

Constructed from food-grade materials for easy cleaning and compliance with food safety standards.

F-Auxiliary Systems

Seeder System

1 Description

This system combines scoring, water-spraying topping, and glazing in one unit, designed to enhance product appearance and standardize quality.
It enables automated shaping, topping, and glazing, boosting product value and market appeal.
Flexible for integration into a full production line or standalone operation, it suits burger, hot dog, toast, and specialty bread lines, supporting continuous, high-efficiency industrial production.

Water splitter

Water sprayer & Seeder

Glazing system

2 Capacity

500-2000 Pan/H

3 Compatibility

Widely compatible with burger, hot dog, toast, and other industrial bakery production lines, supporting efficient, intelligent, and continuous automated operations.

4 Advantages

★ **Continuous Operation**

Stable, vibration- and noise-reduced design ensures uninterrupted production and consistent product quality.

★ **Precise Intelligent Control**

Equipped with PLC and touch interface for visualized, adjustable process parameters and easy operation.

★ **Integrated Multi-Function**

Combines scoring, liquid spraying, topping, and glazing in one unit for highly streamlined processing.

★ **Flexible Customization**

Adaptable to various product sizes and specifications, supporting diverse production requirements.

★ **Enhanced Product Appearance**

Standardized processing improves consistency and visual appeal of finished products.

★ **High-Level Automation**

Minimizes manual intervention, reduces labor, and significantly boosts production efficiency.

AOCNO | Automated Bakery Solutions