

HEBEI AOCNO BAKING MACHINERY CO., LTD.

Tel: 0086-0311-68032934

Mobile/whats app/Wechat: 0086-15127880005

Facebook: @aocnobakingmachine

Youtube: AocnoBaking

Web: WWW.AOCNO.COM



VR Factory



HEBEI AOCNO BAKING MACHINERY

Baking Equipment & Automatic Bakery System

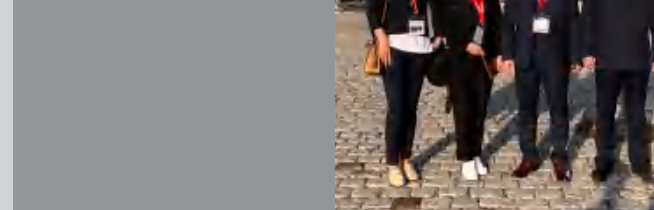
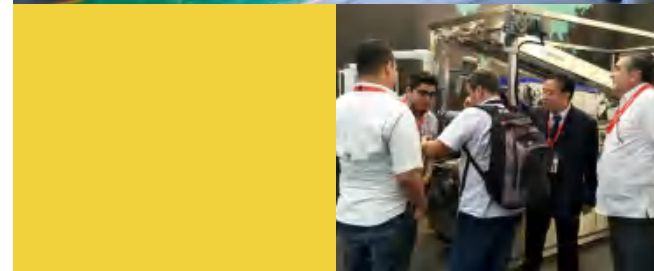


COMPANY INTRODUCTION

Hebei AOCNO Baking Machinery Co.,Ltd founded in May 1984, covers 95 acres building area. We have modern plant, area up to 45,000 square meters and also an integrated building, 5,000 square meters, which active for R&D center, products exhibition and marketing center and other facility.

We have self-support right of import and export, which approval of ISO 9000 international Quality Assurance system and have already registered our AOCNO trademark in 5 countries in the World. Now we have totally 195 staffs, including 15 senior technical staffs and 80 after sale staffs and 12 offices within the whole countries.

AOCNO Baking Machinery are highly cost -effective, our products are not only popular in domestic markets, but also has gained good reputation from South Asia, East Asia, America, Australia, East European, Africa and other in cover 50 countries.



Our Motto
Where there are people eating bread,
there are AOCNO with excellent device and services!

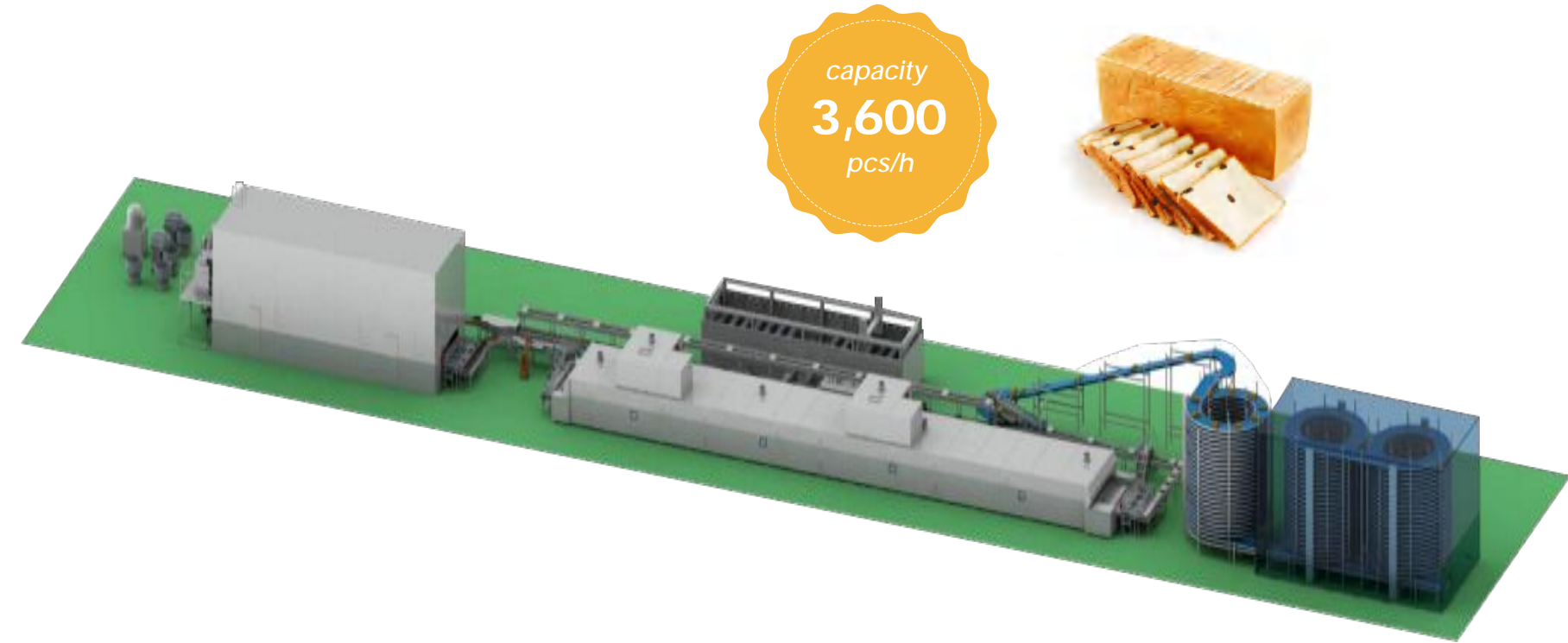
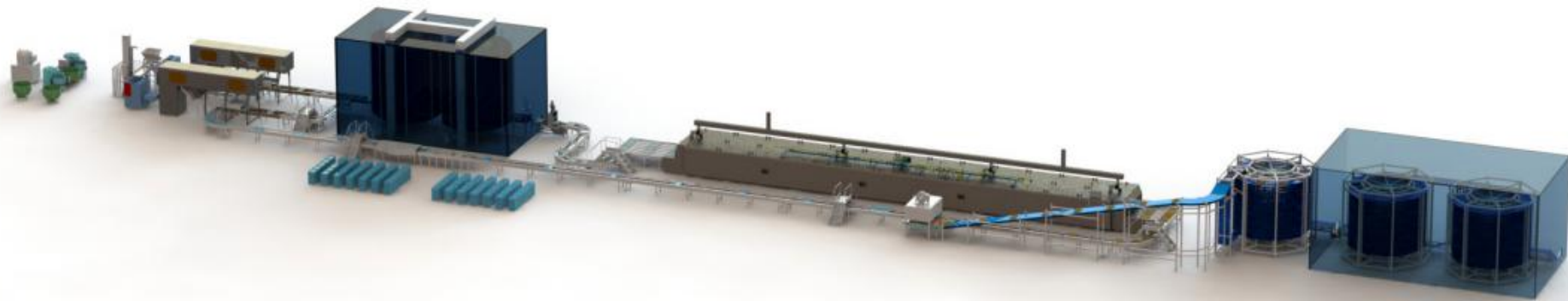
PRODUCTION LINE

Hamburger/Bun/Hot Dog Production Line

Available 24,000 pcs/h.

We can provide the best solution according to your factory layout and capacity.

You can choose electric or gas based on your energy advantages.



Toast/Loaf Bread Production Line

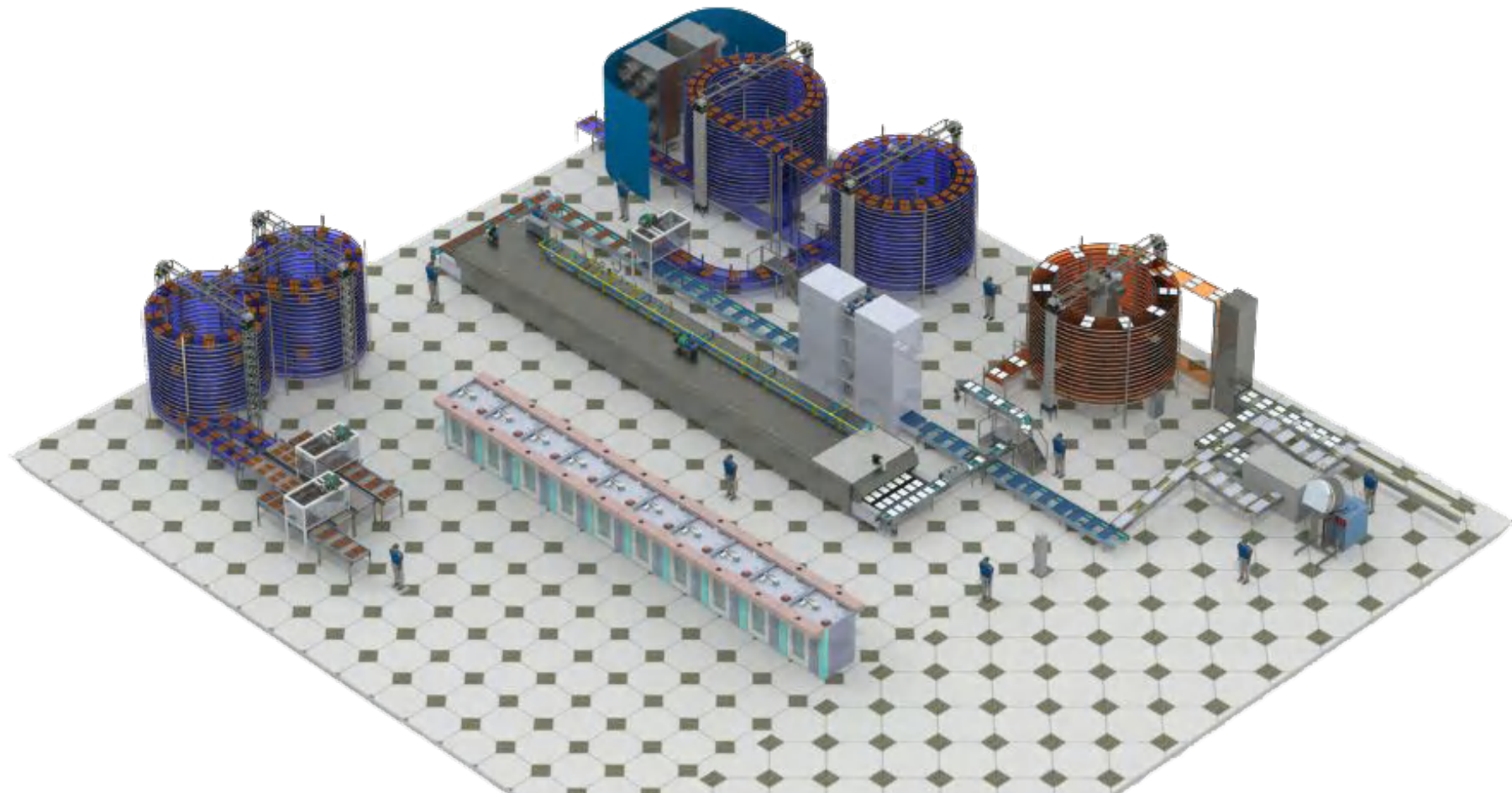
- Toast Bread — capacity 3600pcs/h
- You can choose electric or gas based on your energy advantages.

We can provide the best solution according to your factory layout and capacity.

Multifunctional Bread Production Line

Suitable for cupcake, toast, hamburger.

We can provide the best solution according to your factory layout and capacity.



This machine is match with the large-scale dough mixer and dough divider, and is suitable for the high capacity bakery production line.



LARGE OUTPUT MACHINE



Spiral Cooling Tower



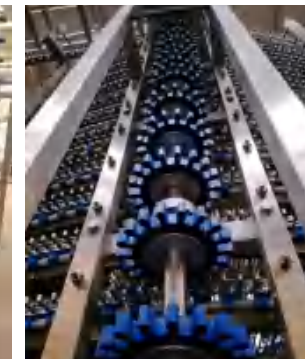
Material	The mesh belt is made of 304 stainless steel and the skeleton is made of 304 and 201 stainless steel square tubes.
Belt width range	200 mm-1300 mm
Belt length range	50 meters -1200 meters
Tower diameter range	1.5-12 meters
Layer height	Spiral tower up to 6 meters
Tower Layer range	1-40 layers
Entrance & exit direction	Low inlet high exit high inlet low exit two in and two out, three in and three out



In feed and out feed direction and Shape of the tower (round, oval, vertical) is customized.
Please note us the capacity, cooling time and the size of the food you make.

Can be customized for the elements:

1. Material, length and width of the conveyor belt.
2. The height, diameter and layers quantity of the tower.
3. In feed and out feed direction.
4. Shape of the tower(round, oval, vertical)
5. Material of the frame
6. The brand of the reduction motor, bearing, and the inverter frequency device and screen. In addition, please note us the production capacity, cooling time and the size of the food you make.



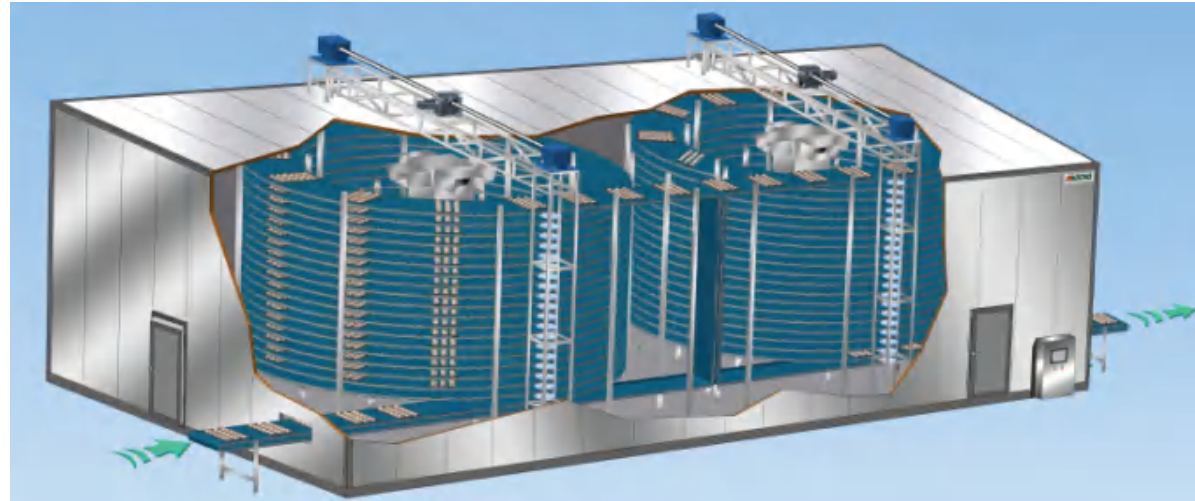
Pre-cooling + Fast Freezing Room



Fast freezing room/Pre cooling room:

- Fast freezing room temperature: -45°C-5°C
- Pre cooling room temperature: -5°C-30°C

We can provide the best solution according to your factory layout and capacity.



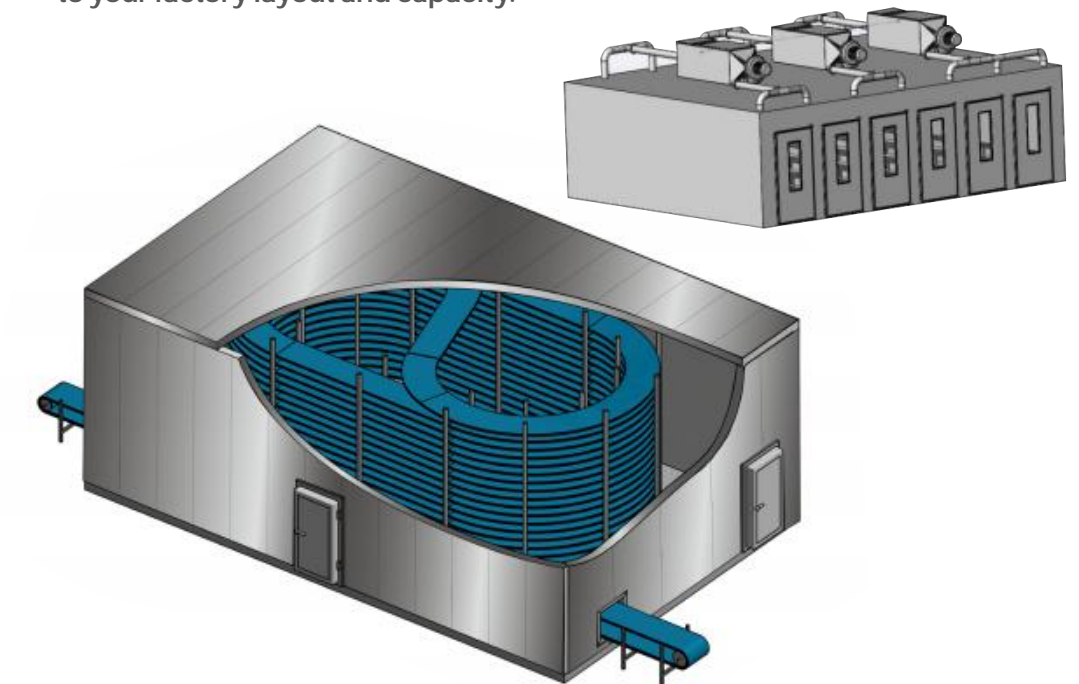
Spiral Fermenting Room



Specifications:

Humidity Control	60%-90%
Proofing time adjustable	30min-120min
Belt width range	230mm-1100mm
Heating temperature	30°C-45°C
Humidification way	Ultrasonic Humidifier

We can provide the best solution according to your factory layout and capacity.



Tunnel Oven

Baking range:

Bread, cakes, biscuits, moon cakes, pastry,snacks, and others.

The tunnel oven adopts high-quality raw materials, Japan's self-running chain, world-famous control originals, SEW, NSK, Schneider, Omron, Delta, etc., which can make the oven reach 20 years.



Specifications:

Spec	Inner width (mm)	Inner height (mm)	External width (mm)
2 trays	1450	210	2375
3 trays	2050	210	2975
4 trays	2650	210	3575
5 trays	3250	210	4175
6 trays	3850	210	4775

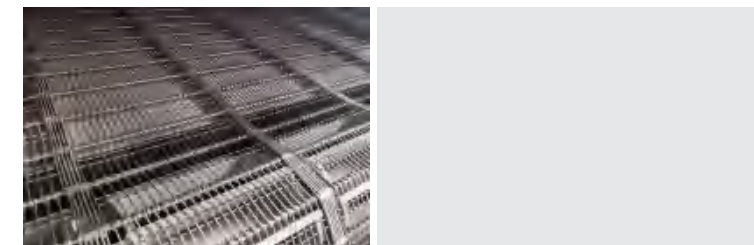
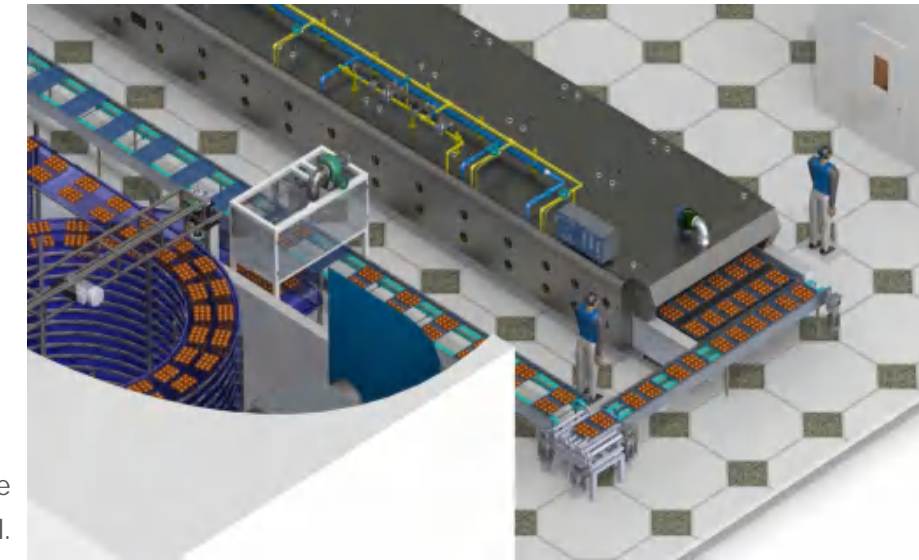
Indirect heated convection oven

The burner heats the combustion chamber and the heat exchange, then the air which will be blown into the bake chamber is heated through the heat exchanger.

The combustion gas will not enter into the bake chamber and contact the products.

Direct fired oven

Direct fired oven, use the burner tubing heating principle, effective to ensure evenly baking, uniform color, use negative pressure combustion principle, the safety of the oven operation is ensured.



Depanner

Can designed by your pan size and capacity.

Capacity:
12-16 pans/minute
(pan size 400*600mm)

Can be customized by 2-3 pans.

We make needle punch type,
vacuum type and continuous type.

Continuous type



Vacuum type



Needle punch



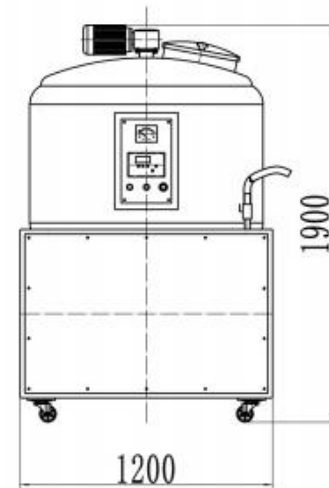
SMALL OUTPUT MACHINE



Capacity
1000L

Water Cooler

- Material: Stainless steel
- Capacity: 300L, 500L, 1000L
- Can produce 3°C-5°C water 500kg per hour with Siemens touch screen, Emerson refrigerator

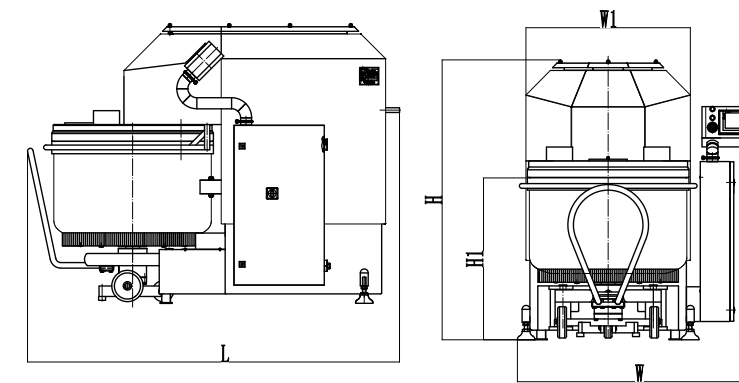


Removable Dough Mixer

The removable mixer with vertical hydraulic lifting system, sealed cover, SIEMENS 9-inch touch screen.

It can set more than 10 kinds of mixing procedures, reserve the automatic flour filling mouth, inlet pipe.

It can be connected with automatic powder adding system and automatic batching system.



Specifications:

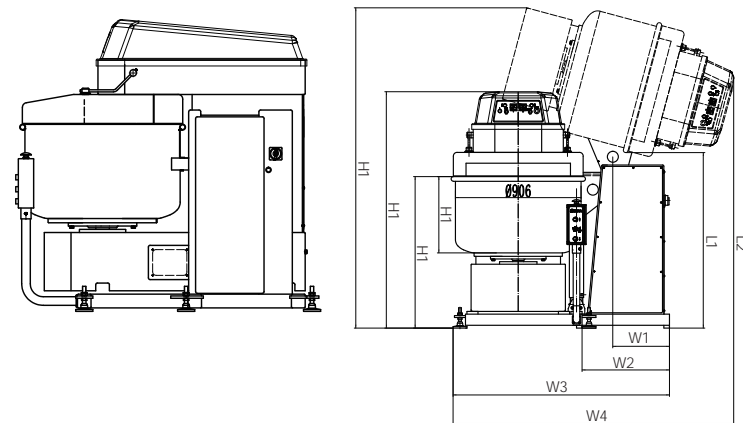
Model	Bowl Dim *H(mm)	Power(kw)	Dough (kg)	Spiral speed(r/min)	Bowl speed(r/min)
SMR130B	800*447	13.5kw	130kg	115/230	17.8
SMR200B	900*547	22kw	200kg	102.5/205	11.7
SMR300B	1098*547	27kw	300kg	100/200	12

Automatic Tilting Dough Mixer

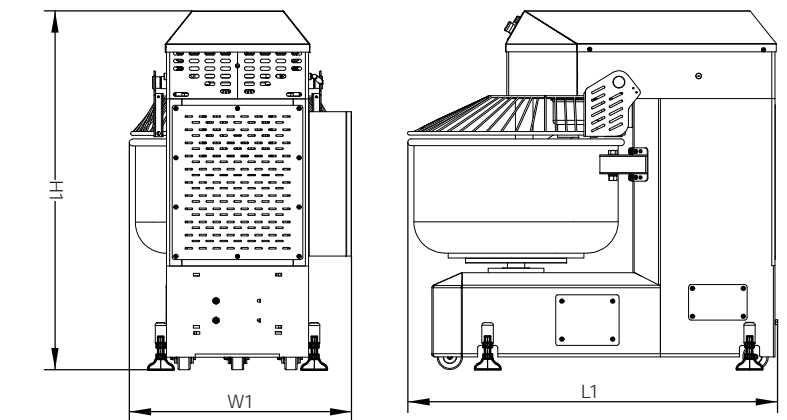
Automatic tipping, save time and labor.

Specifications:

Model		ACN-MF130	ANC-MF160	ACN-MF200
Power of Main Motor(kw)	Low Speed	3.6	4.6	4.6
	High Speed	5.25	7.5	7.5
Rotating Speed of The Auger (r/min)	Low Speed	92.5	92.5	92.5
	High Speed	185	185	185
Capacity(kg)	Dough	24-130	32-160	40-200
	Flour	15-80	20-100	25-125
	Water	9-50	9-50	15-75



Fixed Bowl Dough Mixer



Specifications:

Model	Flour (kg)	Dough (kg)	Water (kg)	Bowl DimØ*H (mm)	Spiral Power (kw)	Bowl Power (kw)
ACN-MF130	15-80	24-130	9-50	800*450	3.6-5.25	0.75
ACN-MF160	20-100	32-160	12-60	900*500	4.6-7.5	1.5
ACN-MF200	25-125	40-200	15-75	900*550	4.6-7.5	1.5

Vacuum Screw Dough Divider

The screw dough divider is more exact and has a vacuum exhaust system to remove carbon dioxide gas from the dough.

Specifications:

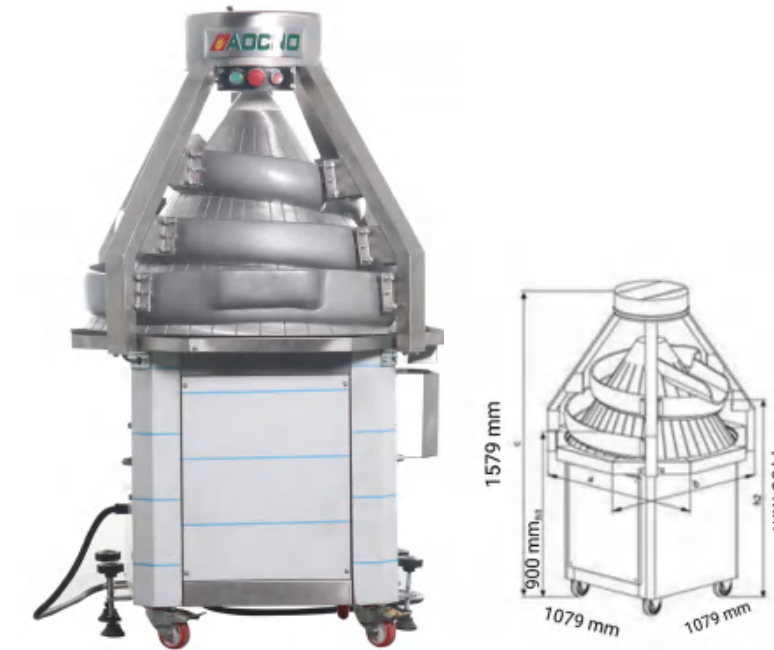
Dough weight range	260g-1500g
Output	85-145pcs/min
Output	3500kg/h
Voltage	400V
Power	7.5kw



Volume Dough Divider

Specifications:

Model	ACN-V80	ACN-V110	ACN-V130
Voltage	3N-220V/380V		
Power	1.5kw		
Frequency	50/60HZ		
Dough weight range in grams	50g-300g	100g-760g	200g-1000g
Output	1200-1800pcs/h		



Conical Rounder

Specifications:

Output	3600pcs/h
Pathway	3750mm
Dough range	100-500g 200-1200g 400-1800g
Power(with air blower)	0.75kw(3.15kw)

High Speed Dough Divider

Specifications:

	Row	Capacity	Dough range(g)
6	●●●●●●	12000pcs/h	25-130g
5	●●●●●●	10000pcs/h	25-130g
4	●●●●●●	8000pcs/h	30-210g
3	●●●●●●	6000pcs/h	130-250g
2	●●●●●●	4000pcs/h	150-350g
1	●●●●●●	2000pcs/h	300-700g



Intermediate Proofer



For hamburger/bun/hot dog production line

- Model: 1K296
- Maximum weight: 1200g
- Number of pockets: 296
- All pockets: 312
- Number of pockets per row: 8
- Air pressure: 6Pa



Specifications:

Model	Weight of dough (grams)	Baskets ef. (No.)	Resting time with 2800 pc/h (min)	Baskets in line (no.)	Installed power (kw)
1K2-296-k25	Up to 1200	296	12.7	8	1.2
1K2-376-k25	Up to 1200	376	16.1	8	1.2
1K2-496-C25	Up to 1200	496	21.3	8	1.2

For toast/baguette production line



Toast Moulder

Suitable for toast/baguette line, with automatic molding.

Specifications(Double):

Production	3600pcs/h
Dough weight	50-2000g
Working width	650mm
Length of moulding board	2*1100mm

Specifications(Single):

Production	3000pcs/h
Dough weight	50-2000g
Working width	650mm
Length of moulding board	1100mm



Rotary Oven



Specifications:

Model	Tray size (cm)		Baking area (m ²)	Capacity (kg/h)	Dimensions (cm)	weight (kg)
R4060D	40*60	16-18 plate	4.3	50	108*136*225	650
R4060E		32-36 plate				
R4060G		64-72 plate				
R6080D	60*80	16-18 plate	5.7-8.6	120	173*150*240	1100
R6080E		32-36 plate				
R6080G		64-72 plate				
R80100D	80*100	16-18 plate	9.7-14.5	195	210*183*240	1400
R80100E		32-36 plate				
R80100G		64-72 plate				
R80120D	80*120	16-18 plate	12.8-17.2	2400	240*205*240	1800
R80120E		32-36 plate				
R80120G		64-72 plate				



High-speed toast slicer

Can be customized size: 6mm-20mm

Capacity: 1500-1800 pcs/h

customized size

6mm-
20mm



Sandwich Slicer

Cutting conditions: If the slices total thickness is 20mm, apart slices in between.

Specifications:

Bread length(max.)	380mm
Bread height(max.)	130mm
Production	1200pcs/h
Connection	13%-15% connection



Reciprocating Belt Toast Slicer

Can cut bread with nuts.

Adjustable speed, with up and down conveyor belt.

Specifications:

Blade pitch	10-20mm
Customized blade pitch	6mm-20mm
Production	1200pcs/h



Hamburger Slicer

Specifications:

Capacity	3500pcs/h
Speed of blades	800r/min
Speed of conveyor	6.6m/min
Power	0.92kw
Weight	140kg
Dimension	1600mm*1080mm*1210mm

Pan Shaker

Size: 400*600 / 600*800

Can be customized according to the bread production line



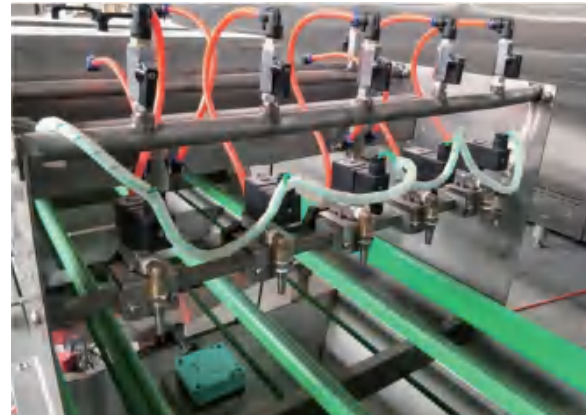
Water splitter

Adjustable split depth

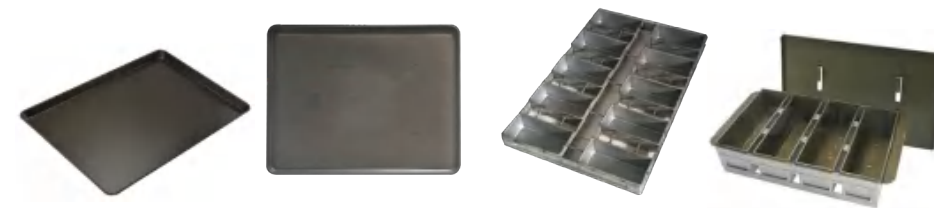
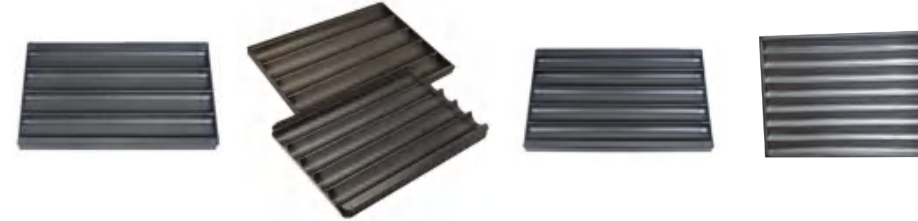
Cutting amount: 5000pcs/h-24000pcs/h

Rows(max.): 10 rows

Capacity: 0.75kw



Accessories



We can customized automatic bread line for you:

1. Toast bread line
2. Hamburger/bun bread line
3. Cupcake line
4. Pizza production line
5. Bread rusk production line
6. Cookies production line
7. Dry Cake line
8. Danmark freezing dough production line

Automatic Sprinkle Water And Sesame Machine

It can spray small particles, like sesame, or bigger particles, like oats. Suitable for burgers, toast production lines.

Tray size: 400*600 / 600*800 / 503*735

