



培斯机械
BEST MACHINE

诚信 · 专注 · 创新 · 务实

Integrity Concentration Innovation Practicality



BEST

企业文化 >>> CORPORATE CULTURE

以焙为刃，破风而行

将成型设备与食品技术相结合，创造兼具多功能性与节省劳动力新体验。从设备用材、电器选择、核心技术，到设备组装、品控管理严格把关。焙斯打造的食物成型设备，让每一位客户放心；能够选己所爱、爱己所选，初心不遗，邂逅无限可能。焙斯以极致为目标，未来为你而来。

斯君所想，向阳而生

创新是焙斯不变的文化核心，做中国最好的成型设备是焙斯人永恒的信仰。不同于一味模仿跟从，焙斯自创立之初，就敢于在高峰之颠立鸿鹄之愿，广纳全球尖端研发力量与顶尖设计资源，破旧立新，志启未来，以创新之名，创焙斯名牌。让客户参与到设备升级，将科技与实用性完美融合，打造出国际一流水平的设备。

Baking is the blade, breaking the wind

Combine food technology with molding equipment to create a new experience of multi-function and labor saving. From equipment materials, electrical appliances selection, core technology, to equipment assembly, quality control management strict control. The food forming equipment made by Royce assures every customer that they can choose what they love and love, and meet with infinite possibilities. Bath aims at the ultimate, and the future comes for you.

As Si jun thought, Xiangyang was born

Innovation is the constant cultural core of the bakers, and the eternal belief of the bakers is to be the best moulding equipment in China. Unlike imitate and follow blindly, since its inception, Roast has dared to set up its wish at the peak, to embrace the world's top research and development forces and top design resources, to break through the old and create new, aspire to the future, and to create Roast Brand in the name of innovation. Let customers participate in equipment upgrade, perfect integration of technology and practicality, to create an international first-class level equipment.



焙斯机械（江苏）有限公司

企业简介 COMPANY >>> PROFILE

焙斯机械自成立以来，便以让客户满意，为我们的最终目标。产品涵盖蛋糕打发机（戚风蛋糕、海绵蛋糕、芝士蛋糕、重油蛋糕等）、慕斯蛋糕生产线、饼店面包生产线、流通面包生产线、吐司生产线、汉堡生产线、酥饼生产线（苏式月饼、老婆饼、蛋黄酥等）、包子馒头生产线、广式月饼生产线、麻薯青团生产线等。在焙斯的成长路上，洞悉行业的需求变化，不断将焙斯品牌打造成国际一流水平的名牌。

Since its establishment, Basi Machinery has always made customer satisfaction as our ultimate goal. The products cover cake beaters (chiffon cake, sponge cake, cheese cake, heavy oil cake, etc.), mousse cake production line, bakery bread production line, circulation bread production line, toast production line, hamburger production line, shortbread production line (Su-style moon cakes Wife cakes, egg yolk cakes, etc.), steamed buns production line, Cantonese-style moon cake production line, mochi Qingtuan production line, etc. On the way of Basi's growth, Basi has insight into the changes in the industry's needs, and has continued to build Basi's brand into a world-class brand.



目录 CONTENTS

- 01/ 蛋糕打发机
CAKE PASTE MIXING MACHINE
- 02/ 全蛋蛋糕打发机
A FULL CAKE HAIR DRYER
奶油打发机
THE CREAM-MAKER
- 03/ 蛋糕打发机—全蛋流程图
CAKE PASTE MIXING MACHINE-EGG
- 04/ 分蛋蛋糕打发机
THE CAKE DISPENSER
- 05/ 蛋糕打发机—分蛋流程图
CAKE PASTE MIXING MACHINE-SEPARATE EGGS
- 06/ 全自动慕斯煮料一体机
AUTOMATIC MOUSSE COOKING MACHINE
- 07/ 全自动慕斯煮料一体机流程图
AUTOMATIC MOUSSE COOKING MACHINE
- 08/ 半自动慕斯煮料机
SEMI-AUTOMATIC MOUSSE
- 09/ 半自动慕斯煮料机
SEMI-AUTOMATIC MOUSSE
- 10/ 均质机
HOMOGENIZING MACHINE
- 11/ 巴斯克芝士蛋糕打发机
MASQUE CHEESE CAKE BEATER
- 12/ 泡关打料机流程图
PUFFS MACHINE FLOW CHART
- 13/ 蛋糕打发机
CAKE PASTE MIXING MACHINE
- 14/ 蛋糕填充机
CAKE DEPOSITOR
- 15/ 蛋糕填充机
CAKE DEPOSITOR
- 16/ 曲奇填充机
COOKIE DEPOSITOR
- 17/ 多功能面团生产线
MULTIFUNCTIONAL DOUGH PRODUCTION LINE
- 18/ 饼店专用生产线
BAKERY SPECIAL PRODUCTION LINE
- 19/ 面团松弛线
DOUGH SLACK LINE
- 20/ 面包生产线
BAKERY PRODUCTION LINE
- 21/ 酥饼生产线
FLAKY PSDTRY PRODUCTION LINE
- 22/ 蛋黄酥生产线
EGG YOLK CRISP PRODUCTION LINE
- 23/ 包子生产线
BAOZI PRODUCTION LINE
- 24/ 馒头生产线
STEAMED BREAD PRODUCTION LINE
- 25/ 包子生产线 (汤包)
STEAMED BUN PRODUCTION LINE (SOUP BAG)
- 26/ 搅拌机
MIXER
- 27/ 翻缸式搅拌机
SELF-TIPPING SPIRAL MIXER
- 28/ 离缸式搅拌机
ROWL REMOIVABLE SPIRAL MIXER
- 29/ 自动连续压面机
AUTOMATIC CONTINUOUS SHEETING MACHINE
- 30/ 分割面带整形机
DOUGH SHCCT DIVIDINGANG SHAPING MACHINE
- 31/ 面团成型主机
DOUGH FORMING MACHINE
- 32/ 面团成型主机
DOUGH FORMING MACHINE
- 33/ 给馅机
FILLING MACHINE
- 34/ 切台
CUTTING MACHINE
- 35/ 捏花机
TWISTING MACHINE
- 36/ 捏花机
TWISTING MACHINE
- 37/ 自动垫纸机
AUTOMATIC PAD PAPER MACHINE
- 38/ 牛舌饼成型机
TONGUE CAKE FORMING MACHINE
- 39/ 自动排盘机
AUTOMATIC ARRANGEMNT MACHINE
- 40/ 广式月饼生产线
CANTONESE MOONCAKE PRODUCTION LINE
- 41/ 多功能包馅机
MULTIFUNCTION ENCRUSTING MACHINE
- 42/ 多功能包馅机
MULTIFUNCTION ENCRUSTING MACHINE
- 43/ 多功能分馅机
MULTI-FUNCTION STUFFING MACHINE
- 44/ 打饼机
STAMPING MACHINE
- 45/ 酥皮类自动化生产线
CRISP AUTOMATIC PRODUCTION LINE

蛋糕打发机 CAKE PASTE MIXING MACHINE





焙斯机械
BEST MACHINE

全蛋蛋糕打发机

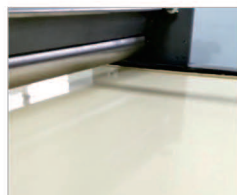
A FULL CAKE HAIR DRYER

奶油打发机

THE CREAM-MAKER



根据工艺，三种不同搅拌结构

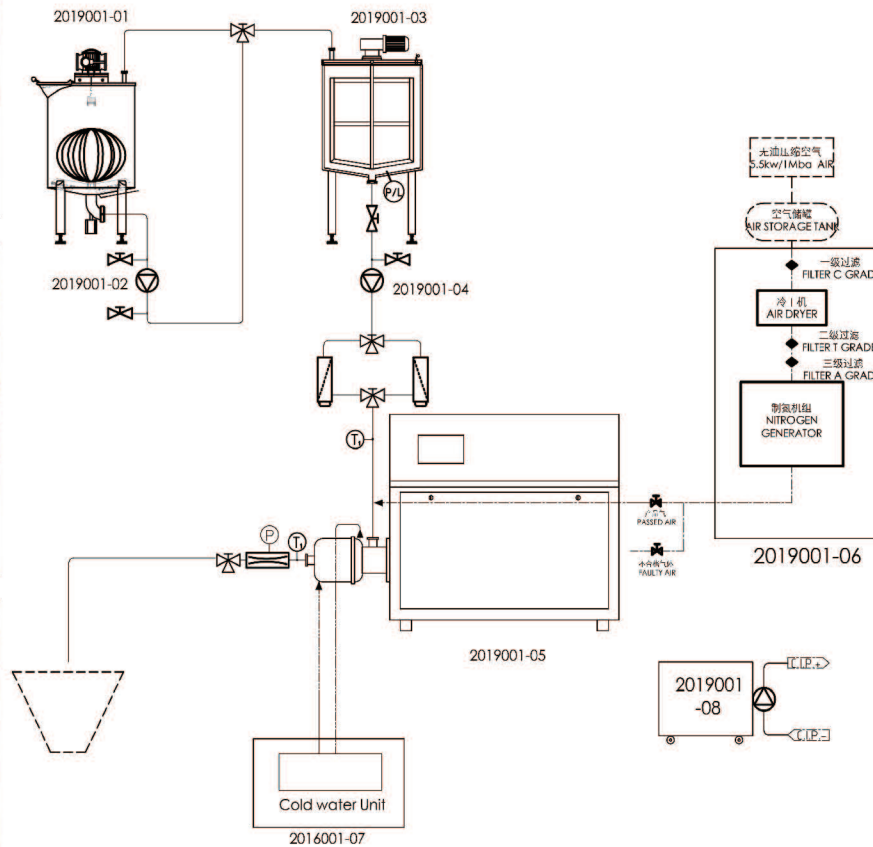


桌面型奶油打发机

DESK-TOP CREAM HAIR DRYER



蛋糕打发机 — 全蛋流程图 CAKE PASTE MIXING MACHINE- EGG



生产线配置/PRODUCTION LINE CONFIGURATION

液位感应器 PRESSURE/LEVEL SENSOR	电磁阀 MAGNETIC VALVE
压力感应器 PRESSURE SENSOR	电磁三通阀 3 WAY VALVE ELECTRICAL OPERATED
压力表 PRESSURE GAUGE	气动阀 VALVE PNEUMATICALLY OPERATED
流量传感器 FLOW TRANSMIT SENSOR	气动三通阀 3 WAY VALVE PNEUMATICALLY OPERATED
流量计 FLOWMETER	压力调节阀 REGULATING VALVE
温度感应器 TEMPERATURE SENSOR	夹层管道 JACKETED
泵 PUMP	过滤器 FILTER
阀门 VALVE	压力调节器 MIXINGHEAD PRESSURE REGULATOR
三通阀 3 WAY VALVE	用户自备 CUSTOMER SUPPLY

编号	名称	数量
201900101	预搅拌缸	1
201900102	转子泵	1
201900103	储存缸	1
201900104	螺杆泵	1
201900105	连续式充气机	1
201900106	5Nm³ 制氮机组	1
201900107	冷水机	1
201900108	移动式清洗泵	1



焙斯机械
BEST MACHINE

分蛋蛋糕打发机

THE CAKE DISPENSER

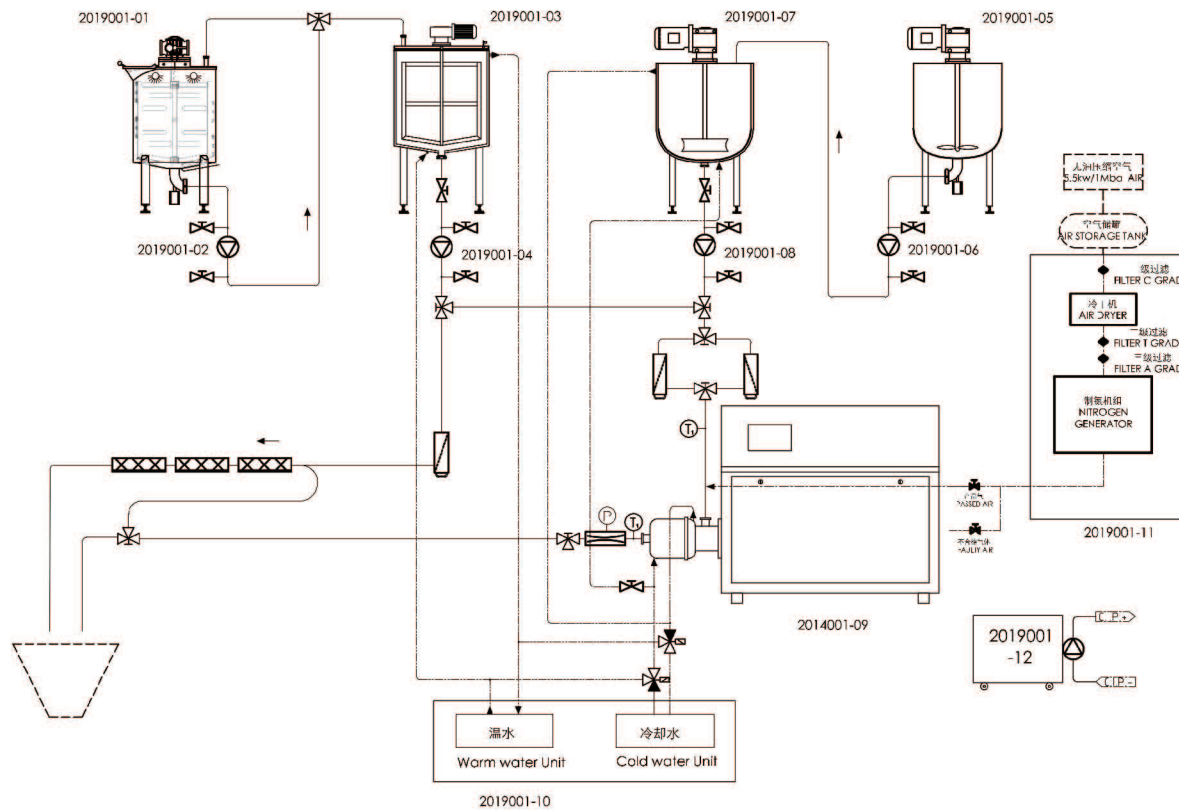


分蛋打发机具备全蛋打发机所有功能

根据工艺，三种不同搅拌结构



蛋糕打发机 — 分蛋流程图 CAKE PASTE MIXING MACHINE-SEPARATE EGGS



生产线配置/PRODUCTION LINE CONFIGURATION

	电磁三通阀 3 WAY VALVE ELECTRICAL OPERATED		液位感应器 PRESSURE/LEVEL SENSOR
	气动阀 VALVE PNEUMATICALLY OPERATED		压力感应器 PRESSURE SENSOR
	气动三通阀 3 WAY VALVE PNEUMATICALLY OPERATED		压力表 PRESSURE GAUGE
	压力调节阀 REGULATING VALVE		流量传感器 FLOW TRANSMIT SENSOR
	夹层管道 JACKETED		流量计 FLOWMETER
	过滤器 FILTER		温度感应器 TEMPERATURE SENSOR
	压力调节器 MIXINGHEAD PRESSURE REGULATOR		泵 PUMP
	混合器 TWISTTUBE		阀门 VALVE
	用户自备 CUSTOMER SUPPLY		三通阀 3 WAY VALVE
			电磁阀 MAGNETIC VALVE

编号	名称	数量
201900101	蛋黄预搅拌缸	1
201900102	转子泵	1
201900103	蛋黄 储存缸	1
201900104	螺杆泵	1
201900105	蛋白预搅拌缸	1
201900106	转子泵	1
201900107	蛋白储存缸	1
201900108	螺杆泵	1
201900109	连续式充气机	1
201900110	5匹 冷热水机组	1
201900111	5Nm³ 制氮机组	1
201900112	移动式清洗泵	1



焙斯机械
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全自动慕斯煮料一体机

AUTOMATIC MOUSSE COOKING MACHINE

全自动慕斯煮料一体机为模块式结构，
也可以单独煮料，单独奶油打发。



慕斯蛋糕

冷冻蛋糕卷

泡芙

慕斯千层蛋糕

奶酪等

mousse cakes

frozen cake rolls

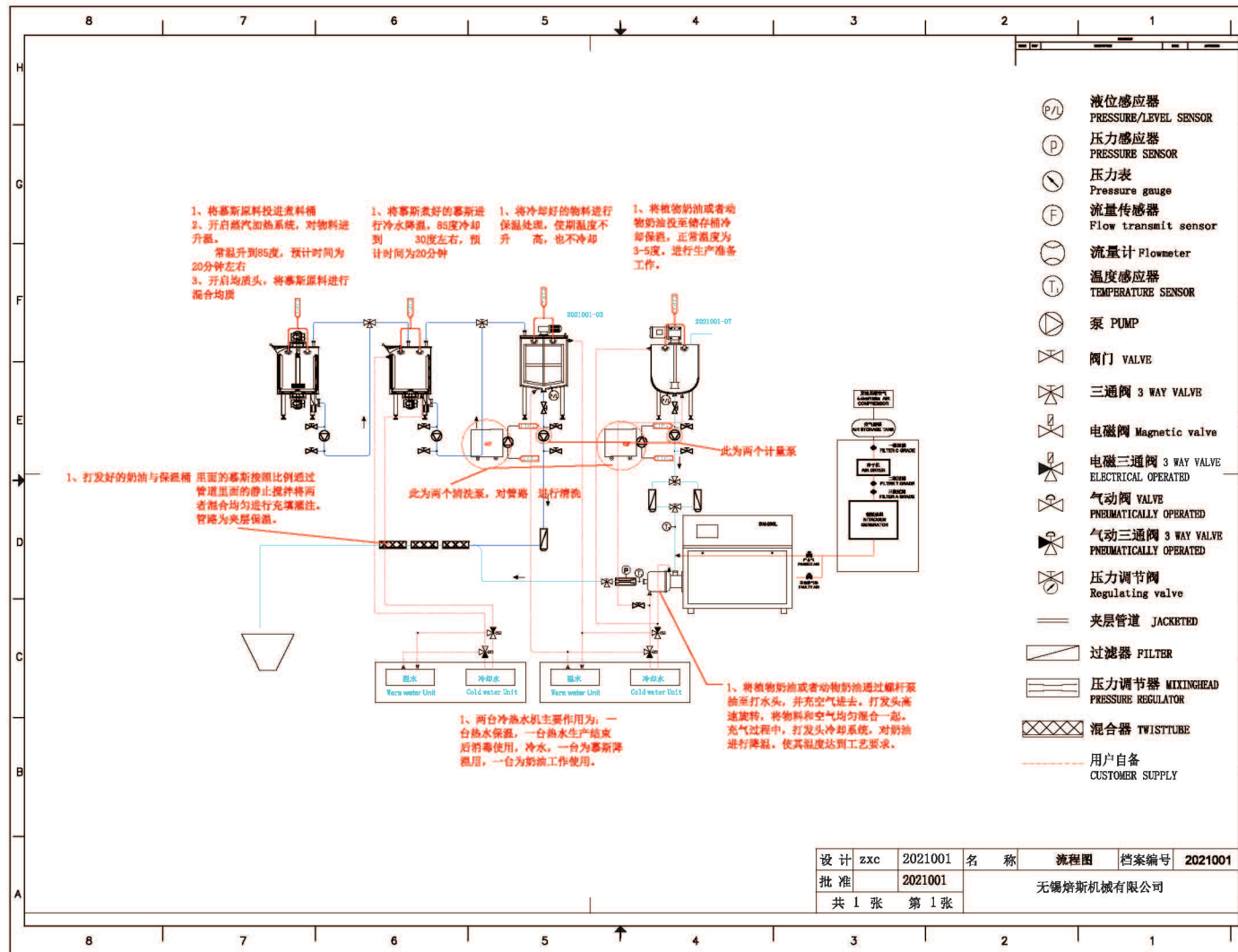
puffs

mousse layer cakes

cheese, etc.



全自动慕斯煮料一体机流程图 AUTOMATIC MOUSSE COOKING MACHINE



半自动慕斯煮料机

SEMI-AUTOMATIC MOUSSE



设备参数 DEVICE PARAMETERS

型号	产能 (KG/H)	最高 温度	最底 温度	重量 误差
BM-JZ120L	80	120℃	5℃	±1.5%
BM-JZ250L	180			

慕斯蛋糕、冷冻蛋糕卷、泡芙
mousse cakes, frozen cake rolls, puffs

可选配自动称重功能



■ 半自动慕斯煮料机 SEMI-AUTOMATIC MOUSSE

- 搅拌速度可调，带缸壁和缸底刮边系统，浆料受热均匀，专利技术，不沾锅，不糊锅。
- 有浆料观察口，便于观察实时状态。可调快慢速的搅拌及刮料系统，使产品均匀受热并绝不粘锅。
- PLC程序控制，触摸屏操作，适用于奶酪奶油、果蔬泥、面粉蛋液、卡斯达酱、蛋糕馅料、糖浆等，操作方便。
- 进口压缩机使设备制冷效果更好、耐用。
- 多种均质乳化头，依据需求，可选配。
- adjustable mixing speed, with cylinder wall and bottom scraping system, slurry heating evenly, patented technology, non-stick pot, non-paste pot.
- a slurry observation port for real-time observation. Adjustable fast and slow mixing and scraping system, so that the product even heat and never stick to the pot.
- PLC program control, touch screen operation, applicable to cheese cream, fruit and vegetable puree, flour and egg liquid, cassida sauce, cake fillings, syrup, etc. , easy to operate.
- the imported compressor makes the refrigeration effect of the equipment better and more durable.
- a variety of homogeneous emulsion head, according to demand, optional.



均质机 HOMOGENIZING MACHINE

设备参数 DEVICE PARAMETERS

型号	长	宽	高	重	功率	最大投料量
Model	Length (mm)	Width(mm)	Height(mm)	Weight(kg)	Fowen(kw)	Maximum feed rate(Kg)
BM-R30	1250	360	600	110	5.4	20
BM-R45	1250	360	800	130	5.4	30
BM-R120	2100	800	1200	320	46	80

功能:

- 均质、乳化、搅拌、粉碎等

适用于:

- 重乳酪, 巧克力馅等
- 花生酱, 番茄酱等
- 坚果粉碎, 糖霜等
- 蔬菜处理等

Functions:

- Homogenize, emulsify, stir, crush, etc.

Applicable to:

- heavy cheese, chocolate fillings, etc.
- peanut butter, ketchup, etc.
- nuts crushed, icing sugar, etc.
- vegetables processing

刀片式均质机内部结构



BM-R30/R45



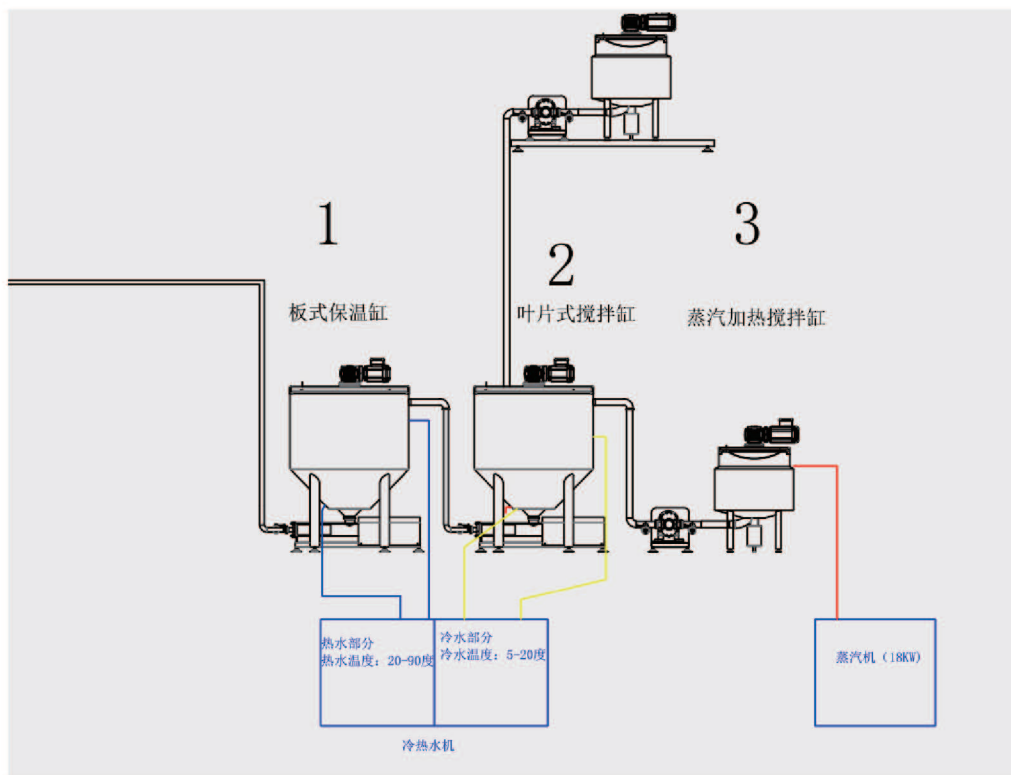
BM-R120

巴斯克芝士蛋糕打发机

MASQUE CHEESE CAKE BEATER



泡芙打料机流程图 PUFFS MACHINE FLOW CHART



设备参数 DEVICE PARAMETERS

型号	最大量产能(Kg)
BM-PF250L	300



泡芙打料机

PUFFS MACHINE



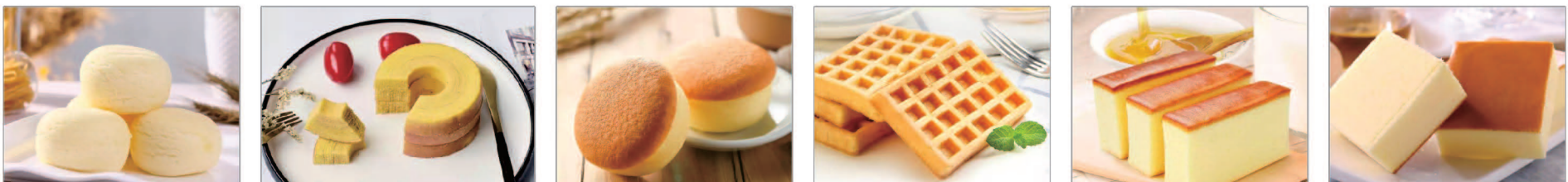
蛋糕打发机 CAKE PASTE MIXING MACHINE

设备参数 DEVICE PARAMETERS

型号	产能(kg)			
	戚风蛋糕	海绵蛋糕	重油蛋糕	奶油
Model	Qifeng Cake	Muse Cake	Pound Cake	Cream
BM-100L	50-150	50-150	150-200	100
BM-200S	150-250	150-250	200-300	200
BM-200L	250-500	250-500	300-600	300
BM-500L	500-750	500-750	600-800	400
BM-750L	750-1000	750-1000	800-1100	500
BM-800L	1000-1200	1000-1200	1100-1300	600
BM-1000L	1200-1500	1200-1500	1300-1600	700

设备功能 DEVICE FUNCTION

- 蛋糕浆比重（密度）范围：0.35~1.0 mg/ml
- 蛋糕打发机适用于：
奶油、戚风蛋糕、慕斯蛋糕、海绵蛋糕、金牌鸡蛋糕、纯蛋糕、瑞士卷蛋糕、蛋糕、蛋黄派、软华夫饼、铜锣烧、棉花糖等食品行业；以及乳胶、发泡树脂、洗发水等化工行业
- Specific gravity (density) range of cake pulp: 0.35-1.0
- Cake dispenser is suitable for :
Cream, Qifeng Cake, Muse Cake, Sponge Cake, Gold Chicken Cake, Pure Cake, Swiss Roll Cake, Mourburg Cake, Egg Yolk Pie, Soft Waffle Cake, Causeway Burn, Cotton Sugar and other food industries; as well as latex, foaming resin, shampoo and other chemical industries.



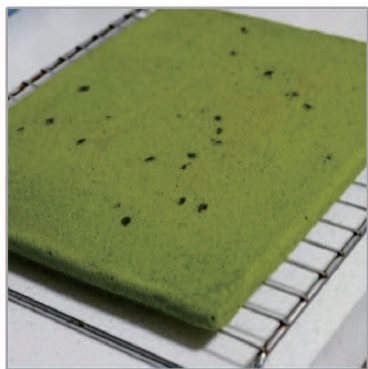
蛋糕填充机 CAKE DEPOSITOR

设备参数 DEVICE PARAMETERS

型号	长	宽	高	桶容量(L)	功率	电力(v)	重量(kg)	充填量范围(c. c)
Model	Length (mm)	Width(mm)	Height(mm)	Weight(kg)	Fowen(kw)	Height(mm)	Weight(kg)	Range of Filling Volume
BM-510	154	116.5	144	35	1.2	220	350	5

设备功能 DEVICE FUNCTION

- 液晶触摸屏触控，具备设定记忆功能20组
- 充填滚轮采用矽胶圆形齿轮，可降低蛋糕面糊的消泡情况
- 可以定点充填或移位充填，制作多样化产品
- 可选择单人操作或连续操作，来配合生产线
- Touch panel the function of memory setting, 20 Prougrams.
- Filling rollers with silica gel round gears to abate the air bubbles of cake dough
- Changeable point filling or move filling to make a variety products
- Switchable single-user mode continuing operation for fitting the production flow



BM-510

蛋糕填充机 CAKE DEPOSITOR

产能 CAPACITY

8寸圆形蛋糕	杯子蛋糕(4x6)	整盘蛋糕(40*60cm)	泡芙 (4×6)
8' Round Cake	Cup Cake (4×6)	Square Cake	puff (4×6)
800 pcs/hr	40000 pcs/hr	300 trays/hr	4000 pcs/hr

以上产能均为参考值，因各类蛋糕面糊种类不同而不同。

The capacity above is only for reference and subject change with different consistency of the batter



整盘蛋糕 SWISS ROLL.SHORT CAKE



圆模蛋糕 SPONGE CAKE



杯子蛋糕 CUP CAKE



模型蛋糕 MOLDED CAKE



泡芙、夹心点心 PUFF.SANDWICH COOKIES



长条点心 ECLAIR



曲奇填充机 COOKIE DEPOSITOR

设备参数 DEVICE PARAMETERS

型号	长	宽	高	功率	电力(v)	重量(kg)	产能(行/分)
Model	Length (mm)	Width(mm)	Height(mm)	Powen(kw)	Height(mm)	Weight (kg)	Capacity(rows/min)
BM-502	154	116.5	144	0.9	220	350	25



设备功能 DEVICE FUNCTION

- 填充小西饼、泡芙
- 液晶触摸屏触控，具备设定记忆功能20组
- 一机多用途，可快速更换花嘴，无论是大量生产或小量多样都适宜
- 花嘴可旋转，做小西饼挤花造型
- 可线切割做片状成型
- For cookies and puffs.
- Touch panel with the function of memory setting, 20 Prougrams.
- Changeable nozzles and applied to mass production or amall amount with carious style.
- Rotatable nozzles for depositing different shapes of cookies
- Switchable wire cutting mechanism for slice forming

花嘴系列 NOZZLES



BM-502

多功能面团生产线 MULTIFUNCTIONAL DOUGH PRODUCTION LINE

设备功能 DEVICE FUNCTION

- 此生产线适用于包子馒头、面包、酥饼等产品
- 可实现同时出两排或多排，生产效率实现翻倍或多倍，缩小面积，节省人工
- 此生产线可以搭配自动送粉系统，真空搅拌机，面块分割机，自动排盘机（或机械手）等设备，实现全自动
- This production line is suitable for steamed bread, bread, pastry and other products
- It can realize two or more rows at the same time, double or multiple production efficiency, reduce area and save labor
- This production line can be equipped with automatic powder feeding system, vacuum mixer, dough segmentation machine, automatic plate arranging machine (or manipulator) and other equipment to realize full automation



■ 饼店专用生产线 BAKERY SPECIAL PRODUCTION LINE

设备功能 DEVICE FUNCTION

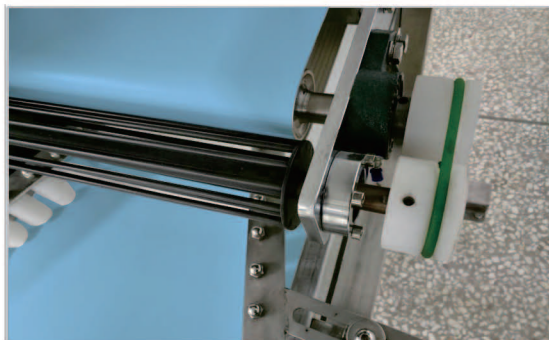
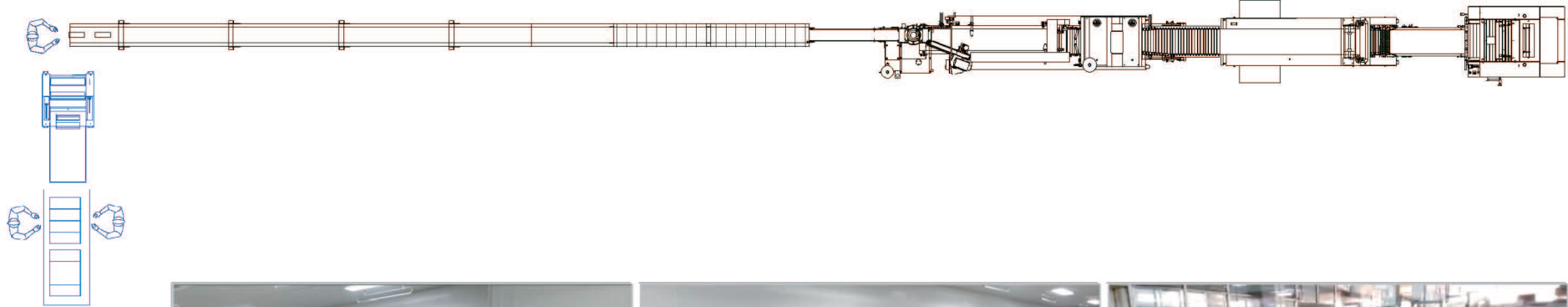
- 此生产线不改变传统手工工艺，先松弛排气再成型，保持产品原始风味
 - 面包形状、长短、大小、皮馅比例均可调整
 - 主机洒粉机可调节洒粉宽度、设有手工撒料平台、可实现产品多样化
 - 生产线可搭配松弛线，生产需要二次松弛成型的面包，如土司、甜甜圈面包等
- This production line does not change the traditional manual process, first relax the exhaust gas and then shape, to maintain the original flavor of the product.
- Bread shape, length, size and filling proportion can be adjusted. The main machine powder sprayer can adjust the width of powder spraying, has a manual spraying platform, and can realize product diversification.
- The production line can be matched with slack line, and the bread that needs to be slackened twice, such as toast, doughnut bread, etc.
- Suitable for bakeries or short-term products, such as round meal bags, caterpillar bread, bread with cream sticks, hand-torn bread, toast, French bread, wife's cake, etc.



■ 面团松弛线 DOUGH SLACK LINE

面团松弛线

面包生产线（饼店专用）



■ 面包生产线 BAKERY PRODUCTION LINE



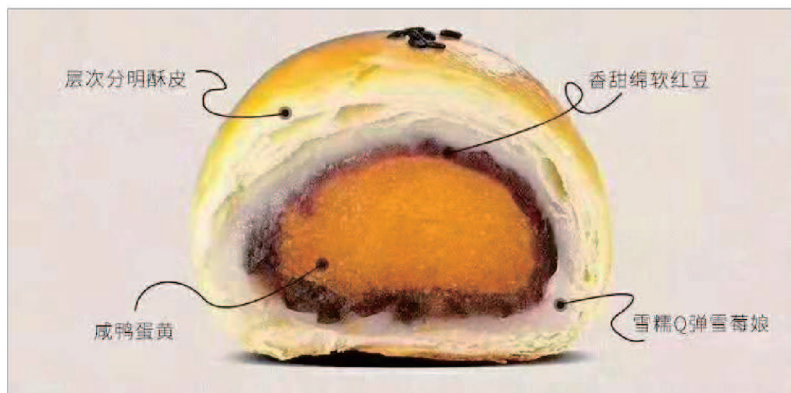
酥饼生产线 FLAKY PSDTRY PRODUCTION LINE

设备功能 DEVICE FUNCTION

- 本机可以将酥皮和馅料自动卷成条状，再切断包裹
- 鲜花馅、蓉沙馅、五仁馅、梅干菜馅、鲜肉馅等均可包在酥皮之中
- 适用于苏式月饼、鲜肉月饼、金华酥饼、老婆饼、牛舌饼、鲜花饼等酥饼类
- This machine can automatically roll crispy skin and filling into strips, and then cut off the package.
- Flower filling, Rongsha filling, Wuren filling, dried plum filling, fresh meat filling, etc. can be included in crispy skin.
- Suitable for Soviet moon cakes, fresh meat moon cakes, Jinhua crisp cakes, wife cakes, tongue cakes, flower cakes and other crisp cakes



■ 蛋黄酥生产线 EGG YOLK CRISP PRODUCTION LINE



包子生产线 BAOZI PRODUCTION LINE

设备功能 DEVICE FUNCTION

- 面团经过压面机连续折叠压延，再经过主机的压面轮、擀薄轮、主机轮的依次压延，使包子馒头表面更有光泽，口感好、有咬劲，保持手工风味
- 此设备设计，不破坏面皮组织、面皮不发热，不沾牙
- 包子克重、皮馅比例皆可调整
- The dough is continuously folded and calendered by the press, then calendered by the press wheel, the rolling wheel and the main wheel of the main machine in turn, which makes the surface of steamed bun more glossy, tastes good and bites hard, and keeps the manual flavor.
- This equipment is designed to not destroy the skin tissue, not to heat the skin, not to touch teeth.



馒头生产线 STEAMED BREAD PRODUCTION LINE

设备功能 DEVICE FUNCTION

- 面团经过压面机连续折叠压延，再经过主机的压面轮、擀薄轮、主机轮的依次压延，使包子馒头表面更有光泽，口感好、有咬劲，保持手工风味
- 此设备设计，不破坏面皮组织、面皮不发热，不沾牙
- 馒头粗细长短、荷叶包厚度 皆可调整
- 适用于刀切馒头、红糖馒头、圆馒头、荷叶包等包点类
- The dough is continuously folded and calendered by the press, then calendered by the press wheel, the rolling wheel and the main wheel of the main machine in turn, which makes the surface of steamed bun more glossy, tastes good and bites hard, and keeps the manual flavor.
- This equipment is designed to not destroy the skin tissue, not to heat the skin, not to touch teeth.
- The thickness of steamed bread and lotus leaf bag can be adjusted
- Suitable for cutting steamed bread, brown sugar steamed bread, round steamed bread, lotus leaf bag, etc.



包子生产线（汤包） STEAMED BUN PRODUCTION LINE(SOUP BAG)

设备功能 DEVICE FUNCTION

- 面团经过压面机连续折叠压延，再经过主机的压面轮、擀薄轮、主机轮的依次压延，使包子馒头表面更有光泽，口感好、有咬劲，保持手工风味
 - 此设备设计，不破坏面皮组织、面皮不发热，不沾牙
 - 适用于汤包、菜包、肉包、豆沙、叉烧包、核桃包、土豆包等包点类
 - 包子克重、皮馅比例皆可调整
-
- The dough is continuously folded and calendered by the press, then calendered by the press wheel, the rolling wheel and the main wheel of the main machine in turn, which makes the surface of steamed bun more glossy, tastes good and bites hard, and keeps the manual flavor.
 - This equipment is designed to not destroy the skin tissue, not to heat the skin, not to touch teeth.
 - The weight of steamed buns and the proportion of fillings can be adjusted
 - Suitable for soup, vegetable, meat, bean paste, fork roast, walnut, potato, etc.



搅拌机 MIXER

设备参数 DEVICE PARAMETERS

型号 Model	功率 Power	电压 (v) Voltage	面团 (kg) Dough	面粉 (kg) Flour	速度 (rpm) Mixing speed	重量 (kg) Weight	尺寸 (mm) Dimensions
BM-S10	1.5	220/380/415	17	10	130/260	220	830×450×1100
BM-S15	2.4	220/380/415	25	15	130/260	240	910×480×1220
BM-S25	2.4	220/380/415	40	25	130/260	250	990×560×1250
BM-S25A	3.5	220/380/415	40	25	130/260	300	990×560×1250
BM-S50A	5.6	220/380/415	80	50	130/260	400	1100×670×1440
BM-S75A	9.4	220/380/415	120	75	130/260	750	1400×750×1550
BM-S100A	10.5	220/380/415	160	100	130/260	900	1450×840×1550
BM-S125A	13.5	220/380/415	200	125	130/260	990	1510×960×1550
BM-150A	15	220/380/415	250	150	130/260	1200	1510×960×1600

设备功能 DEVICE FUNCTION

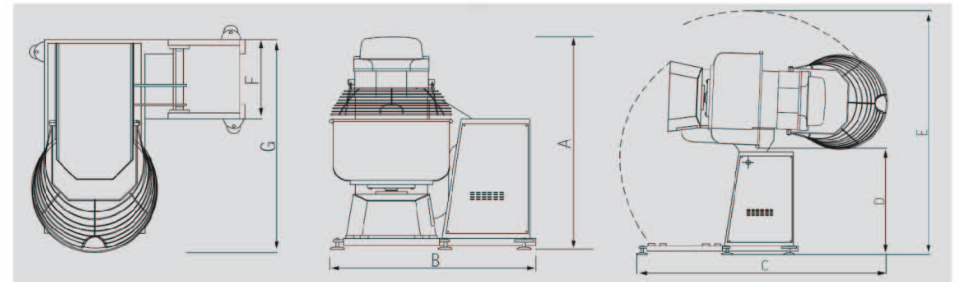
- S系列搅拌机采用的是薄膜按键控制面板，维修简单，故障低
 - 电器部分采用的是施耐德、富士、欧姆龙等著名品牌产品
 - 选用优质轴承和电机，确保设备运行过程中保持静音，用得舒心
 - 采用日本三星和美国皮带，耐磨损、寿命长
 - 搅拌钩和中心杆用不锈钢铸造，经过多重工艺制造而成
 - 搅拌桶整体304不锈钢，采用拉伸工艺制造而成
 - S10、S15、S25采用单马达运行，在这基础上，分别220V马达和380V马达配变频器选项。可转换为110/220V
 - S25A、S50A、S75A、S100A分别采用380V双马达，搅拌面团更有力
-
- S series mixer adopts film key control panel, which is simple to maintain and low to break down.
 - Electrical parts are famous brand products such as Schneider, Fuji and Omron.
 - Selection of high-quality bearings and motors to ensure that the equipment is quiet and comfortable in operation.
 - Using Japanese Samsung and American belts, wear resistance and long service life.
 - The stirring hook and center rod are made of stainless steel by multiple processes.
 - Whole mixing drum 304 stainless steel, manufactured by stretching process.
 - S10, S15 and S25 are operated by a single motor. On this basis, 220V motor and 380V motor are allocated with frequency converter options respectively. Convertible to 110/220V.
 - S25A, S50A, S75A and S100A adopt 380V dual motors respectively, which make dough stirring more powerful.



翻缸式搅拌机 SELF-TIPPING SPIRAL MIXER

设备功能 DEVICE FUNCTION

- F系列搅拌机，效率更高，缩短工作时间，节省人力，实现高效率工业化生产
- 面板薄膜按键控制，比传统机械式故障率低，使用寿命长
- 采用进口皮带，定期做好保养，调节，保证长期使用无需更换
- 搅拌缸采用不锈钢一次拉伸技术，坚固耐用
- 搅拌钩和中心杆采用不锈钢铸造工艺，经过多重工艺加工完成
- 美观耐用，省人省力
- F series mixer, with higher efficiency, shorter working time, saving manpower and realizing high efficiency industrial production.
- The panel film button control has lower failure rate and longer service life than the traditional mechanical type.
- Imported belt, regular maintenance, adjustment, to ensure long-term use without replacement.
- Stirring cylinder adopts stainless steel primary drawing technology, which is firm and durable.
- The stirring hook and the center bar are cast by stainless steel and processed by multiple processes.
- Beautiful and durable, saving people and labor



设备参数 DEVICE PARAMETERS

型号 Model	功率 Power	电压 (v) Voltage	面团 (kg) Dough	面粉 (kg) Flour	速度 (rpm) Mixing speed	重量 (kg) Weight	尺寸 (mm) Dimensions						
							A	B	C	D	E	F	G
BM-F50	5.6	380v/50~60 hz	80	50	130/260	900	1550	1370	1370	2000	1100	550	900
BM-F75	9	380v/50~60 hz	120	75	130/260	1150	1650	1450	1450	2200	1050	550	1150
BM-100	10.5	380v/50~60 hz	160	100	130/260	1250	1650	1550	1500	2300	1000	550	1250
BM-125	13.5	380v/50~60 hz	200	125	130/260	1400	1650	1600	1600	2400	970	550	1400
BM-150	15	380v/50~60 hz	250	150	130/260	1650	1650	1600	1600	2400	970	550	1500

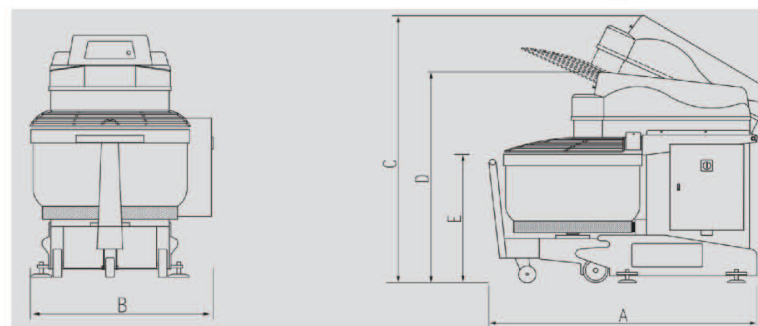
离缸式搅拌机 ROWL REMOIVABLE SPIRAL MIXER

设备参数 DEVICE PARAMETERS

型号 Model	功率 Power	电压 (v) Voltage	面团 (kg) Dough	面粉 (kg) Flour	速度 (rpm) Mixing speed	重量 (kg) Weight	尺寸 (mm) Dimensions						
							A	B	C	D	E	F	G
BM-F50	5.6	380v/50~60 hz	80	50	130/260	900	1550	1370	1370	2000	1100	550	900
BM-F75	9	380v/50~60 hz	120	75	130/260	1150	1650	1450	1450	2200	1050	550	1150
BM-100	10.5	380v/50~60 hz	160	100	130/260	1250	1650	1550	1500	2300	1000	550	1250
BM-125	13.5	380v/50~60 hz	200	125	130/260	1400	1650	1600	1600	2400	970	550	1400
BM-150	15	380v/50~60 hz	250	150	130/260	1650	1650	1600	1600	2400	970	550	1500

设备功能 DEVICE FUNCTION

- Z系列搅拌机和面时间短，配套工业生产线
- 面板薄膜按键控制，自主编写程序，完成所需步骤
- 机头抬高后，桶车自动弹出
- 进口液压系统，保证和面时桶车定位锁死，安全系数高
- 美观耐用，省人省力
- Z Series Mixer with Short Flour Time and Supporting Industrial Production Line
- Panel film key control, self-compiling program to complete the required steps .
- When the nose is raised, the barrel car pops up automatically.
- Imported hydraulic system ensures positioning and locking of drum truck when mixing face, with high safety factor
- Beautiful and durable, saving people and labor.



自动连续压面机 AUTOMATIC CONTINUOUS SHEETING MACHINE

设备参数 DEVICE PARAMETERS

型号	长	宽	高	重	功率
Model	Length (mm)	Width(mm)	Height(mm)	Weight(kg)	Power(kw)
BM-240	1500	1160	1550	650	2.25
BM-241	1500	1160	1550	650	2.25

设备功能 DEVICE FUNCTION

- 取代手工擀面，利用多次S型整压，压出面团的筋性
- 可设定面团延压次数、面带厚度可调整
- 利用计时器功能，设定机器输送时的停止时间
- 设有紧急安全开关栅栏，确保操作安全
- 可增加面皮之筋性与组织的细密度
- 本机器不会破坏面团的组织，不发热
- Instead of hand rolling, the gluten properties of dough can be extruded by multiple S-shaped pressing.
- Set dough rolling times and adjustable strap thickness.
- Using the function of timer to set the stopping time of conveying machine.
- Equipped with emergency safety switch fence to ensure safe operation.
- It can increase the gluten and the fine density of the tissue.
- This machine will not destroy the dough structure, not heat.



外部烤漆型：BM-240



不锈钢型：BM-241



分割面带整形机 DOUGH SHCCT DIVIDINGANG SHAPING MACHINE

设备参数 DEVICE PARAMETERS

型号	长	宽	高	重	功率
Model	Length (mm)	Width(mm)	Height(mm)	Weight(kg)	Fowen(kw)
BM-220A	3220	660	1200	325	1.875
BM-220B	3220	660	1200	325	1.875

设备功能 DEVICE FUNCTION

- 将面带进行排气、可调整厚薄，达到所需厚度
- 可依不同面带之宽度需求，调整切刀位置
- 可增减切刀，将面带作多条切割
- 电眼控制感应系统，使面皮不掉落地面
- 可与自定连续压面机连动，组成自动化生产线
- The belt can be exhausted and the thickness can be adjusted to meet the required thickness.
- The position of cutter can be adjusted according to the width requirement of different face strips.
- Increase or decrease the cutting knife and make multiple cuts on the face band.
- Electro-eye controlled induction system to keep the face from falling off the ground.
- It can be connected with self-defining continuous press to form an automatic production line.



BM-220A



BM-220B

■ 面团成型主机 DOUGH FORMING MACHINE

设备参数 DEVICE PARAMETERS

型号	长	宽	高	重	功率
Model	Length (mm)	Width(mm)	Height(mm)	Weight(kg)	Power(kw)
BM-300L	2200	700	1500	270	1.13
BM-1510S	3360	640	1600	600	3.15
BM-1510M	3360	700	1600	625	3.15
BM-1510L	3360	760	1600	650	3.15
BM-1510SG	3970	640	1600	750	3.15
BM-1510MG	3970	700	1600	775	3.15
BM-1510LG	3970	760	1600	800	3.15
BM-1520	5500	700	1600	900	3.6
BM-1610	3360	640	2100	700	3.6
BM-1510MT	3970	700	1600	800	4.25



BM-300L

设备功能 DEVICE FUNCTION

- 面皮经过压面轮及捍面装置的碾压延展，使面皮更有光泽、品质更加稳定。每道压面轮皆有厚薄调整装置来设定面皮的厚度，以增加或减少产品的重量。
- 生产包馅产品时，可搭配给馅机使用。
- 生产切块产品时，可搭配切台使用。
- 生产捏圆产品时，可搭配捏花机使用。
- 设备适用于包子馒头、酥饼、蛋黄酥、面包、披萨等产品的成形，客户可以根据不同产品选择合适的成型主机。
- The surface is rolled and stretched by the press wheel and the surface guarding device, which makes the surface more glossy and stable. Each roller has a thickness adjusting device to set the thickness of the skin to increase or decrease the weight of the product.
- When producing stuffing products, they can be matched with stuffing machines.
- When producing sliced products, it can be used with cutting table.
- When producing kneading products, it can be used with kneading machine.
- The equipment is suitable for the shaping of steamed bun, pastry, yolk crisp, bread, pizza and other products. Customers can choose suitable shaping machine according to different products



BM-1510S/M/L

■ 面团成型主机 DOUGH FORMING MACHINE



BM-1510SG/MG/LG



BM-1610



给馅机 FILLING MACHINE

设备参数 DEVICE PARAMETERS

型号 Model	长 Length (mm)	宽 Width(mm)	高 Height(mm)	重 Weight(kg)	功率 Fowen(kw)
BM-ST51	750	530	1430	75	0.75
BM-ST52	450	450	1150	65	0.75
BM-ST53	1100	610	1350	150	1.2
BM-ST55	1100	610	1350	150	1.2
BM-ST56	1100	610	1350	150	1.2

设备功能 DEVICE FUNCTION

- BM-ST51为立式送料结构；馅料在料斗中，经过一道垂直式拨馅片，向下送料，再由一道螺杆将馅料横向送出
- BM-ST52和BM-ST53为卧式送料结构；馅料在料斗中，经过卧式双蛟龙螺杆送料，将馅料横向送出
- 螺杆送料，降低对物性的破坏，保持传统手工风味
- 产品馅料的形状、重量不同，可以更换不同的出料口实现
- 适用于肉馅、菜馅、豆沙、奶黄、卡斯达、五仁、水果酱等馅料
- BM-ST51 is a vertical feeding structure; filling in hopper, through a vertical pulling filling piece, feeding down, and then by a screw to send filling out horizontally.
- BM-ST52 and BM-ST53 are horizontal feeding structures. The filling is transversely delivered in hopper through horizontal twisted-pair screw.
- Screw feeding reduces damage to physical properties and maintains traditional manual flavor
- The shape and weight of fillings are different, and different outlets can be replaced.
- Suitable for meat filling, vegetable filling, bean paste, Milky yellow, casta, five kernels, fruit jam and other fillings



BM-ST51



BM-ST52



BM-ST53



BM-ST55



BM-ST56

切台 CUTTING MACHINE

设备参数 DEVICE PARAMETERS

型号	长	宽	高	重	功率
Model	Length (mm)	Width(mm)	Height(mm)	Weight(kg)	Power(kw)
BM-CUT31	2300	550	1400	150	0.75

设备功能 DEVICE FUNCTION

- 可选择离合器控制，速度快，成本低
- 可选择伺服马达控制，声音小、速度快、磨损小
- 适用于刀切馒头、荷叶包、刀切面包、吐司等产品
- Optional clutch control, fast speed, low cost
- Optional private service motor control, low voice, fast speed, low wear and tear
- Suitable for cutting steamed bread, lotus leaf bags, bread, toast, etc.



BM-CUT31

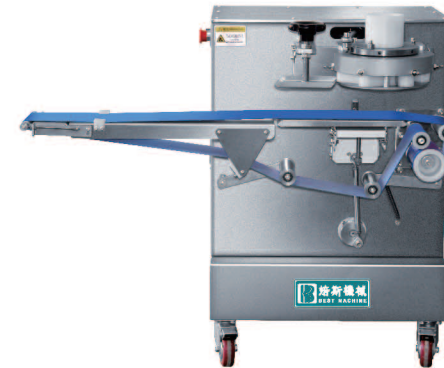
捏花机 TWISTING MACHINE

设备参数 DEVICE PARAMETERS

型号 Model	长 Length (mm)	宽 Width(mm)	高 Height(mm)	重 Weight(kg)	功率 Fowen(kw)
BM-KN42	1500	800	1500	300	1.5
BM-KN43	1500	1150	1500	300	1.5

设备功能 DEVICE FUNCTION

- 可搭配面团成型主机、给馅机使用，也可以独立调控
- 密度高、速度快、耐磨损
- 可以根据不同的产品，更换不同的刀具
- 适用于蛋黄酥、老婆饼等酥饼类产品
- 适用于奶黄包、流沙包、豆沙包等包点类产品
- KN43捏花机为双刀头设计，可以一次出两个产品
- It can be used with dough forming machine, filling machine or independently controlled.
- High density, fast speed and wear resistance.
- Different cutting tools can be replaced according to different products.
- It is suitable for egg yolk cake, wife cake and other pastry products
- It is suitable for milk bag, quicksand bag, bean paste bag and so on
- KN43 flower kneading machine is designed with double cutting heads, which can produce two products at a time



BM-KN42



BM-KN43

■ 捏花机 TWISTNIG MACHNE

设备参数 DEVICE PARAMETERS

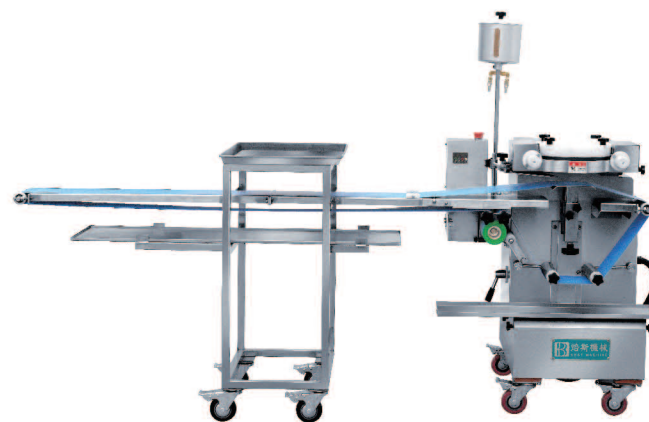
型号	长	宽	高	重	功率
Model	Length (mm)	Width(mm)	Height(mm)	Weight(kg)	Fowen(kw)
BM-KN45	1500	800	1500	300	1.5
BM-KN45G/T	2300	850	1500	300	1.5

设备功能 DEVICE FUNCTION

- 可搭配面团成型主机、给馅机使用，也可以独立调控
- 密度高、速度快、耐磨损
- 可以根据不同的产品，更换不同的刀具
- KN45适用于包子、面包、老婆饼、苏式月饼等产品
- It can be used with dough forming machine, filling machine or independently controlled.
- High density, fast speed and wear resistance
- Different cutting tools can be replaced according to different products
- KN45 is suitable for steamed buns, bread, wife's cakes, Soviet moon cakes and other products.



BM-KN45

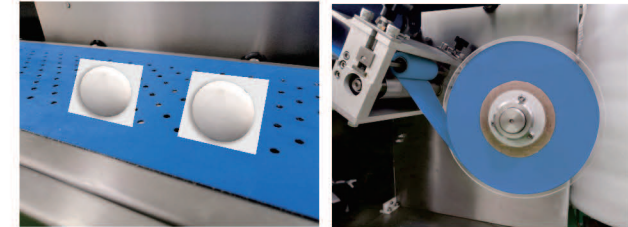


BM-KN45G/T

自动垫纸机 AUTOMATIC PAD PAPER MACHINE

设备参数 DEVICE PARAMETERS

型号	长(mm)	宽(mm)	高(mm)	重量(kg)	功率(kw)	产能(Pcs/min)
Model	Length	Wide	High	Weight	Power	Capacity
BM-820	1370	600	950	220	1.5kw/380v	75



设备功能 DEVICE FUNCTION

- 本机用来给包子、馒头等产品底部垫纸
- 伺服系统控制，垫纸尺寸可调节
- 操作简单，节省劳动力
- 每个产品进入垫纸机时，传感器自动感应，同步提供纸张，精准将纸垫到产品底部
- 本机可搭配包子馒头生产线等设备使用
- The machine is used to pad paper at the bottom of steamed bun, steamed bread and pastry
- Servo system control, pad paper size can be adjusted
- Easy operation · save labor
- When each product enters into the paper feeder, the sensor will automatically sense and synchronously provide paper, which will accurately pad the paper to the bottom of the product
- The machine can be used with baozi steamed bread production line and other equipment



BM-820

牛舌饼成型机 TONGUE CAKE FORMING MACHINE

设备参数 DEVICE PARAMETERS

型号	长(mm)	宽(mm)	高(mm)	重量(kg)	功率(kw)	产能(pcs/min)
Model	Length	Wide	High	Weight	Power	Capacity
BM-825	1500	600	800	200	1kw/220v	80

设备功能 DEVICE FUNCTION

- 本机适用于酥饼的二次成型，如牛舌饼、袜底酥等长条酥饼
- 三道压轮，独立控制饼的厚度，转速可调
- 两道修边装置，独立控制饼的宽度，转速可调
- 操作简单，节省劳动力
- 本机可搭配酥饼生产线等设备使用
- The machine is suitable for the secondary molding of pastry, such as long pastry such as tongue cake and sock bottom
- Three pressure wheels, independent control of cake thickness, adjustable speed
- Two trimming devices, independent control of cake width, adjustable speed
- Easy operation · save labor
- The machine can be used with pastry production line and other equipment



BM-825



■ 自动排盘机 AUTOMATIC ARRANGEMENT MACHINE



BM-PL850



BM-PL500



BM-PL600/720

设备参数 DEVICE PARAMETERS

型号 Model	长 Length (mm)	宽 Width(mm)	高 Height(mm)	重 Weight(kg)	功率 Fowen(kw)
BM-PL600	1550	1840	1670	370	1.5
BM-PL720	1670	1840	1670	370	1.5
BM-PL500	1735	1620	1630	370	1.5
BM-PL850	2890	3000	650	650	2.25

设备功能 DEVICE FUNCTION

- 本机采用伺服控制，产品落盘时定位精准
- PLC控制系统，可存储99组产品数据
- 可实现单粒、整排、双排、整盘的排列方式；也可以实现产品平行、交叉的排列方式
- 本机操作简单、参数自由设定，具报警提示功能
- The machine is controlled by private service, and the product is positioned accurately when it closes.
- PLC control system can store 99 sets of product data
- It can realize the arrangement of single grain, whole row, double row and whole plate, and can also realize the parallel and cross arrangement of products.
- This machine has simple operation, free parameter setting and alarm function.

■ 广式月饼生产线 CANTONESE MOONCAKE PRODUCTION LINE

设备功能 DEVICE FUNCTION

- 设备适用于广式月饼、麻薯、青团、麻饼、凤梨酥、核桃酥、曲奇等包馅类产品
- The equipment is suitable for filling products such as Cantonese moon cakes, potatoes, green dumplings, sesame cakes, pineapple crisps, walnut crisps, cookies and so on. The equipment is suitable for filling products such as Cantonese moon cakes, potatoes, green dumplings, sesame cakes, pineapple crisps, walnut crisps, cookies and so on.





■ 多功能包馅机 MULTIFUNCTION ENCRUSTING MACHINE



BM-800S

■ 多功能包馅机 MULTIFUNCTION ENCRUSTING MACHINE



BM-800T



BM-810T

设备参数 DEVICE PARAMETERS

型号 Model	长 Length (mm)	宽 Width(mm)	高 Height(mm)	重 Weight(kg)	功率 Fowen(kw)
BM-800S	1450	900	1280	300	2.8
BM-800T	1450	900	1880	350	3
BM-810T	1450	900	1980	350	3

设备功能 DEVICE FUNCTION

- 本机可包单重馅、双重馅、流心馅、粉体馅等多种馅料
- 采用卧式双蛟龙送料设计，降低馅料过度搅拌，保持馅料原始风味
- 根据不同产品特性，可搭配不同刀具
- 适用于月饼、麻饼、凤梨酥、核桃酥、曲奇等包馅类糕点
- 搭配蒸练机、可生产麻薯、青团等淀粉类糕点
- This machine can be used for single filling, double filling, flowing filling, powder filling and other fillings.
- Horizontal twisted-pair feeding design is adopted to reduce excessive mixing of fillings and maintain the original flavor of fillings.
- According to the characteristics of different products, different cutters can be matched.
- Applicable to moon cakes, sesame cakes, pineapple crisp, walnut crisp, cookies and other stuffing pastries.
- With steaming machine, it can produce starch pastries such as cassava, green ball and so on.

多功能分馅机 MULTI-FUNCTION STUFFING MACHINE

设备参数 DEVICE PARAMETERS

型号	长	宽	高	重	功率
Model	Length (mm)	Width(mm)	Height(mm)	Weight(kg)	Power(kw)
BM-FX400	800	900	800	75	1
BM-FX400H	800	900	1300	75	1

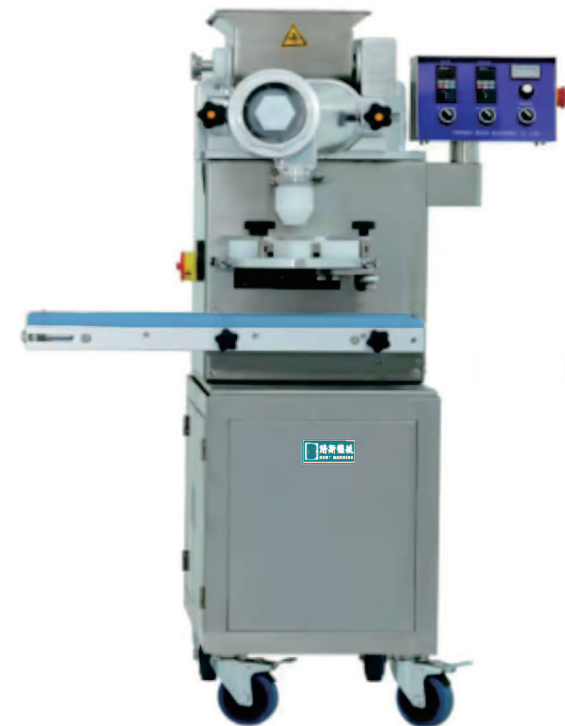
设备功能 DEVICE FUNCTION

一款高速，机型轻巧，操作简单，清洁方便的分馅设备，可用于糕点分皮、分馅。如：奶香提子酥、核桃酥等

A high-speed, light-weight machine, simple operation, clean and convenient filling equipment, can be used for pastry sub-skin, sub-filling. Such as: Creamy Raisin Crisp, walnut crisp, etc.



BM-FX400



BM-FX400H

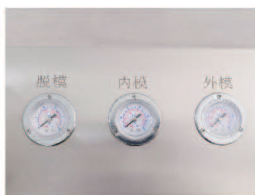
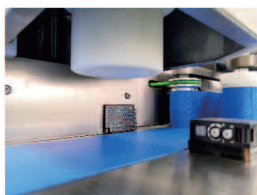
打饼机 STAMPING MACHINE

设备参数 DEVICE PARAMETERS

型号	长	宽	高	重	功率
Model	Length (mm)	Width(mm)	Height(mm)	Weight(kg)	Fowen(kw)
BM-803	1800	520	1070	160	0.2

设备功能 DEVICE FUNCTION

- 本机单条传送带设计，故障率低且容易调整
- 伸缩模具设计（固定模通用），模具采用塑料王不沾材料，脱模简单
- 精确的定位，轻松脱模，保持成型后的产品图案清晰、美观
- 本机适用于月饼、麻饼等产品的成型
- Single conveyor belt design, low failure rate and easy to adjust
- Expansion mold design (fixed die universal), the mold used plastic King non-sticking material, demoulding simple.
- Accurate positioning, easy demoulding, keep product pattern clear and beautiful after moulding
- This machine is suitable for the moulding of moon cakes, sesame cakes and other products.

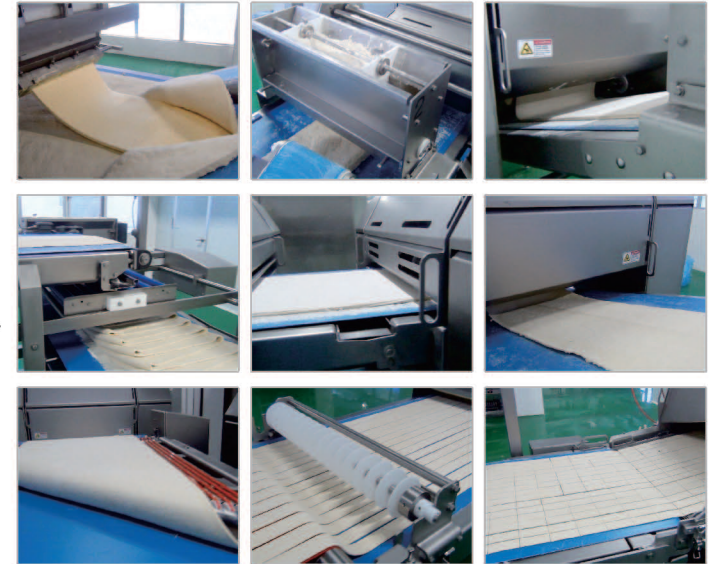


BM-803

酥皮类自动化生产线 CRISP AUTOMATIC PRODUCTION LINE

设备功能 DEVICE FUNCTION

- 螺杆式送酥机，将油酥均匀的平铺在面带上，油皮自动包覆
- 机械臂自动折叠面皮，可以控制面皮宽度和层次
- 擀薄轮、压面轮 均匀延压，使面皮表面更加光泽
- 利用分割刀的可调节性，来调整面皮的宽度
- 后端成型，可以依据产品的形状、重量进行配置
- 采用国际先进微电脑控制整机生产，智能调节，分段控制
- 本生产线可用于生产小面包、手撕面包、切片吐司、酥饼、方块酥、松塔等产品
- Crisp automatic production line
- Screw type crisp feeder, evenly spread the crisp on the surface belt, and automatically cover the oil skin.
- The mechanical arm folds the skin automatically, which can control the width and level of the skin.
- The rolling and pressing wheels are uniformly pressed to make the surface of the skin more glossy.
- Adjustment of the width of the skin by the adjustability of the cutting knife.
- Back-end moulding can be configured according to the shape and weight of the product.
- Intelligent adjustment and sectional control of the whole machine by using international advanced microcomputers.
- This production line can be used to produce small bread, hand-torn bread, sliced toast, crisp cake, square crisp, pine tower and other products.





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