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# Baking and Pasta Equipment



[www.gondormachine.com](http://www.gondormachine.com)



# Dumpling Machine

- ✓ Time-saving
- ✓ Labor-saving
- ✓ Simple operation
- ✓ Easy disassembly



## Product Description

It can produce all kinds of meat stuffing, meat and vegetable mixed stuffing, whole dish stuffing and other kinds of stuffing dumplings, can be used for steaming, boiling, frying and frozen food processing.

## Technical Parameters

Model	Capacity	Power	Dumpling Weight	Weight	Voltage	Main Machine size	N.W.
GD-80	220v	2.2-2.5kw	80*50*65mm	90kg	100r/min	15-30 kg/h	100kg





# Momo Making Machine

- ✔ Safe and hygienic
- ✔ High yield rate
- ✔ Easy operation
- ✔ High production speed



GD-87



GD-S



GD-D

## Product Description

The steamed stuffed bun machine will mainly put the mixed stuffing into its feed port, and start the machine to automatically produce steamed stuffed buns. Its advantages are the fast production speed, high yield rate, labor and time saving and product diversification and so on. It can be widely used in catering, canteen, school and fast food industry.

## Technical Parameters

Model	Capacity	Dimension	Weight	Baozi Weight	Material	Power	Voltage
GD87	500-3000/h	1530*670*1650mm	300KG	15-200g	304 stainless steel	2.4KW	110v/220V
GD-S	500-3000/h	1400*610*1750mm	200KG	15-200g	304 stainless steel	2KW	110v/220V
GD-D	500-3000/h	1400*700*1750mm	200KG	15-200g	304 stainless steel	2KW	110v/220V



# Automatic Tortilla Machine

- ✔ Simple operation
- ✔ High production efficiency
- ✔ Molding standard
- ✔ Finished product standard



## Product Description

This machine is a variety of fabrics through the motor uniform speed to drive the surface extrusion device, uniform output. The cylindrical rod stock is then cut and formed by the knife mechanism. After the on. Lower pressure plate, pre-press molding, enter on. Lower the baking pan and then enter the air to cool and sprinkle the powder. This machine is equipped with a flour feeding mechanism, through the operation of the motor and brush, so that the flour is evenly sprinkled on the cake, which has a preventive adhesion effect on the viscous product. The lower vias adjust the size of the powder volume to meet the appropriate requirements.

## Technical Parameters

Model	Capacity	Size	Voltage	Weight	Power	Finished thickness	Finished diameter
GD350	9-10kg/h	1.5*0.6*1.2m	380v	100kg	5—7kw	0.4—2.5mm	18—30cm
GD450	35KG/H	5.3*0.8*1.4m Main machine:2.8m Auxiliary machine:2.5m	380V	500KG	20KW	0.4—2.5mm	15—40cm
GD650	75KG/H	5.3*0.8*1.4m Main machine:2.8m Auxiliary machine:2.5m	380V	75KG/H	30KW	0.4—2.5mm	18—30cm



# Steamed Bread Machine

- ✔ The size of the dough is adjustable
- ✔ Low machine noise
- ✔ The finished product is uniform



## Product Description

Disc type steamed bread machine, used for dough division, quickly produce uniform size of steamed bread. Mainly suitable for restaurants, colleges and universities, factories and mines, enterprises and business canteen, can be convenient and fast forming steamed bread. Disc type steamed bread machine, the production of steamed bread fast, uniform size, and has low noise, clean, hygienic, simple operation, easy maintenance and other characteristics, is an ideal steamed bread forming equipment.

## Technical Parameters

Model	Size	Voltage	Power	Capacity	Weight	The weight of each steamed bun
GD-1	560*630*960mm	220V	2.2kw	60/min	400w	60-140g
GD-2	653*602*1011mm	220V	1.5kw	60/min	250w	50-150g
GD-3	630*720*1050mm	220V	1.5kw	60/min	400w	60-140g



# Dough divider roulder machine

- ✔ Easy operation
- ✔ Grams adjustable
- ✔ Split evenly, rapid prototyping
- ✔ Food grade stainless steel material



Fully automatic



Semi-automatic

## Product Description

Dough divider rounder machine is a machine that integrates dough cutting, rounding and forming. It is mainly divided into two types: automatic and semi-automatic. It can be divided into dough with uniform shape and equal weight, which can save labor and eliminate the difference caused by labor, greatly improving production efficiency.

## Technical Parameters

Product type	Semi-automatic	Automatic
Dimension	580*740*1360mm	680*600*2060mm
Voltage	220V/380V	
Power	0.75KW	1.5KW
Weight of single dough	30-100g/20-70g	
Capacity	30/36pcs/times	
Molding time	6-10seconds/times	
Net weight	288KG	570KG
Standard equipped	Three plastic moulding plates	





# Dough Divider Machine

- ✔ Easy to operate
- ✔ Free offer 3 molds
- ✔ Dough weight can be adjustable
- ✔ 304 stainless steel material



## Product Description

Our dough divider is mainly used to cut the dough into equal Numbers of dough balls. The dough divider is a machine for various kinds of Flour products, such as biscuits, buns, dumplings, bread, moon cakes, etc. The processed dough is well formed, the shape is smooth, the effect is good, and the soft surface processing effect is remarkable. The dough is processed by extrusion, conveying and cutting.

## Technical Parameters

Voltage	Power	Production	Weight	Size
220v/50hz	2.5kw	100-200kg	100kg	70/46/97cm



# Ball roller dough machine

- ✔ Uniform molding
- ✔ Non-stick machine
- ✔ High efficiency
- ✔ Simulate handmade dough



## Product Description

The dough cutting machine is a machine that integrates dough kneading, dough cutting, and rounding.

## Technical Parameters

Model	Size	Weight	Output	Power
GD-62	1400*420*930mm	170kg	4000pcs/h	3kw



# Desktop siomai making machine

- ✔ Easy to use
- ✔ High efficiency
- ✔ Small footprint
- ✔ Safe and reliable



## Product Description

The desktop siomai making machine is mainly used to make siu mai stuffed with different vegetables and meat, corn and meat stuffing. It has the characteristics of long service life and simple operation.

## Technical Parameters

Modle	GD-SM-001	GD-SM-002
Voltage	110V/220	110V/220
Output	900-1200pcs	900-1200pcs
Power	200W	200W
Size	410*365*550mm	410*365*550mm
Weight	25kg	25kg



# Vertical semi-automatic shumai machine

- ✔ High efficient
- ✔ Compact structure
- ✔ Simple operation
- ✔ Good finished product



## Product Description

The vertical semi-automatic siu mai machine is used to produce siu mai with different sizes and fillings. It is mainly composed of a stuffing device, a forming turntable device, a control panel and a machine frame. The operator needs to put the stuffing into the stuffing hopper of the machine, then put the handmade dough wrapper on the forming turntable, and start the machine to produce the finished siu mai. This machine has the advantages of fast production speed, good quality of finished products, saving time and effort Etc;



GD-VSASM



GD-FADRSM



GD-DSASM

## Technical Parameters

Name	Vertical semi-automatic shumai machine	Fully automatic double row shumai machine	Desktop semi-automatic shumai machine
Modle	GD-VSASM	GD-FADRSM	GD-DSASM
Voltage	220V	220V	220V
Output	800-1800PCS/H	800-1800PCS/H	5500PCS/H
Each shumai weight	12-60g	14-60g	12-55g
Power	300w	870w	2800w
Size	750*400*930mm	805*525*1650mm	1150*1300*1800mm
Weight	100kg	200kg	800kg



# Hydraulic pancake machine

- ✔ One-key start
- ✔ Adjustable thickness
- ✔ Adjustable temperature
- ✔ Making pancake in three seconds



## Product Description

The hydraulic pancake machine is a pancake machine that is heated by electricity. It is composed of main components such as a frame, a forming mold, a hydraulic device, a heating device, and a temperature control system. The operator only needs to set the heating temperature and heating time according to the needs of pancakes. The temperature control meter will display the heating temperature of the upper and lower pancakes. When the set temperature is reached, the heating will automatically stop.

## Technical Parameters

Model	Voltage	Power	Weight	Size	Pancake Size
GD-35	220v/380v	2.2kw	125kg	70*55*125cm	<=35cm
GD-40			175kg	75*63*125cm	<=40cm
GD-50			200kg	75*63*125cm	<=50cm
GD-60	380v	3kw	256kg	99*94*125cm	<=60cm
GD-70			300kg	100*95*125cm	<=70cm
GD-80			350kg	115*105*125cm	<=80cm





# Dough Kneading Machine

- ✔ Evenly mixing dough
- ✔ Liberating labor
- ✔ Large capacity
- ✔ Reliable quality



## Product Description

The dough mixer is composed of mixing tank, stirring hook, transmission device, electrical box, base and other parts. The screw agitator is driven by the transmission device to rotate in the mixing tank, while the mixing tank is driven by the transmission device to rotate at a constant speed. The flour in the tank is continuously pushed, pulled, kneaded, pressed, fully mixed, and quickly mixed, so that the dry flour can be uniformly hydrated, expand the gluten, and become a dough with a certain degree of elasticity, flexibility and uniform flow.

## Technical Parameters

	Model	Kneading flour weight/time	Power	Size
<b>Manual Tipping Bucket</b>	12.5I	12.5kgs	4kw	640x420x630mm
	20I	20kgs	4kw	760x600x850mm
	25III	25kgs	4kw	900x650x900mm
	30	30kgs	4kw	850x460x950mm
	50III	50kgs	4kw	1170x850x950mm
	50IV	50kgs	4kw	980x510x1010mm
	75I	75kgs	4kw	1100x680x1150mm
<b>Fully Automatic Tipping Bucket</b>	75III	75kgs	4kw	1170x720x1400mm
	100III	100kgs	4kw	1260x720x1400mm
	150II	150kgs	4kw	1420x770x1560mm





# Dough Mixer

- ✔ Easy operation
- ✔ Two-speed operation
- ✔ Large capacity
- ✔ Safety protection guard



## Product Description

The appearance of the model has been redesigned, the whole part of the machine using arc design, beautiful, generous, low noise, suitable for high-quality requirements of customers to use, It's the choice of a large bakery. Food grade 304 stainless steel Barrel, solid and durable, easy to clean, equipped with protecting cover above the barrel, safe for worker.

## Technical Parameters

Model	Voltage	Power	Mixing speed	Bowel capacit	Bowel speed	Size	Weight
HF10	220V/50Hz	0.55kw	185r/min	12L	16r/min	680*360*750mm	68kg
HF20	220V/50Hz	0.75kw	185r/min	22L	16r/min	690*400*740mm	76kg
HF20A	380V/50Hz	0.75/0.85kw	101/202r/min	22L	16r/min	690*400*740mm	76kg
HF30	380V/50Hz	1.1kw	185r/min	35L	15r/min	800*445*790mm	91kg
HF30A	380V/50Hz	0.85/1.1kw	101/200r/min	35L	15r/min	800*445*790mm	91kg
HF40	220V/50Hz	2.2kw	185r/min	40L	16r/min	900*500*960mm	128kg
HF40A	380V/50Hz	1.1/2.2kw	101/200r/min	40L	16r/min	900*500*960mm	128kg
HF50	220V/50Hz	2.2kw	185r/min	50L	16r/min	950*530*970mm	135kg
HF50A	380V/50Hz	1.2/2.2kw	185r/min	50L	16r/min	950*530*970mm	135kg
HF60	220V/50Hz	2.4kw	185r/min	60L	16r/min	980*560*1060mm	185kg
HF60A	380V/50Hz	1.5/2.4kw	101/200r/min	60L	16r/min	980*560*1060mm	185kg
HF80	380V/50Hz	1.5/2.4kw	101/200r/min	80L	16r/min	1100*660*1300mm	429kg
HF100	380V/50Hz	3/4.5kw	107/210r/min	100L	16r/min	1160*700*1340mm	470kg
HF120	380V/50Hz	3/4.5kw	107/210r/min	120L	16r/min	1160*700*1400mm	530kg
HF130	380V/50Hz	2.8/5.6kw	107/210r/min	130L	16r/min	1250*830*1450mm	570kg
HF200L	380V/50Hz	4/9kw	107/210r/min	200L	16r/min	1400*970*1580mm	675kg
HF240L	380V/50Hz	5/7.5kw	107/210r/min	248L	16r/min	1347*1000*1650mm	735kg
HF300L	380V/50Hz	6.5/13kw	113/220r/min	300L	16r/min	1000*1550*1750mm	1000kg



# Dough sheeter machine

- Folded structure design
- Roller for seamless steel tube
- Universal machine wheel
- Intelligent frequency conversion



Desktop dough sheeter machine



Vertical dough sheeter machine



## Product Description

Dough sheeter is using imported components, the best steel, the pressing roller through a special treatment, not sticking to dough, and not easy be scratched; and made of special materials and manufacturing process, low noise, easy to wear, durable; Pressure roller and scraper with a professional design, uniform thickness, so that the thickness of dough to the best results.

## Technical Parameters

Model	Voltage (V)	Power(KW)	Conveyor(mm)	Nip Roller Spacing(mm)	Rolling Amount(KG)	Dimensions(mm)	Weight(KG)
GD-VDSM-SP420	110/220/380	0.75	400*1700	1-50	4	855*2020*1285	260
GD-VDSM-SP520	110/220/380	0.75	500*2000	1-50	5	955*2520*1285	300
GD-VDSM-SP630	110/220/380	0.75	610*2800	1-50	6.5	1055*3320*1285	350
GD-DDSM-SP420	110/220/380	0.4	400*1700	1-50	4	1900*800*700	110
GD-DDSM-SP520	110/220/380	0.75	500*2000	1-50	5	2340*880*1230	240





# Pizza Making Machine

- ✔ Simple operation
- ✔ High production efficiency
- ✔ Molding standard
- ✔ Finished product standard



GD-T



GD-SA



GD-FA



GD-O

## Product Description

Pizza making machine is simple in structure, easy to operate and high in efficiency. It can produce cakes of different sizes by changing the mold. The maximum diameter can reach 30cm. The finished product standard is the preferred machine for making pizza.

## Technical Parameters

Model	Power	Voltage	Size	Weight	Capacity	Size of pizza
GD-T	400w	220v	220*60*130cm	60kg	360 piece / h	<=30cm
GD-SA	170w	220v	160*55*120cm	90kg	360 piece / h	<=30cm
GD-FA	400w	220v	220*60*130cm	160kg	360 piece / h	<=30cm
GD-O1	250w	220v	60*40*46cm	75kg	1000-1500pcs/ h	<12cm
GD-O2	400w	220v	70*50*46cm	95kg	1000-1500pcs/ h	14-20cm
GD-O3	400w	220v	90*60*46cm	120kg	1000-1500pcs/ h	21-30cm





# Pita Bread Make Machine

- ✓ Fully automatic operation
- ✓ Easy operation
- ✓ Speed up to 60-120pcs/min
- ✓ High efficiency



## Product Description

The pita bread machine is made of food-grade stainless steel, fully automatic system, easy maintenance and simple operation. The machine can be used to make a variety of dough such as tortillas, kebabs, pita bread, crepes, Arabic bread, etc. The dough machine has three sets of rollers, which press the large dough into flat dough sheets of suitable thickness, and then cut the dough sheets into various shapes of dough cakes by the mold.

The machine can automatically feed, sprinkle flour to prevent sticking, automatically form, and automatically convey. With the rotation of the roller, the leftover material will be automatically recovered and reused.

## Technical Parameters

Model	Size	Weight	Output	Power	Dumpling skin Diameter
GD-160	1250*450*1050mm	180kg	3000 pcs/h Can be adjusted and customized	2.2kw	D 7-50 cm





## Dough slicer machine





# Food Mixer

- ✔ Large capacity barrel
- ✔ Copper motor
- ✔ Three gears freely adjustable



## Product Description

The food mixer is a full gear transmission structure, and its power transmission system has a high standard design, high strength, high technical requirements, stable operation, strong and durable. Can be used for mixing cream, cake liquid, fillings, beating eggs and making dough, etc.

## Technical Parameters

Model	Size	Voltage	Power	Output	Weight	Package dimensions	Package weight
YF-B10	45*37*60cm	220v/50HZ	500W	1kg	43kg	50.8*43.8*68.3cm	48kg
YF-B15	47*42*63cm	220v/50HZ	500W	1.5kg	46kg	53.8*43.8*72.2cm	51kg
YF-B20	53*41*78cm	220v/50HZ	1100W	5kg	62kg	59.5*48*89cm	70kg
YF-B30	57*45*78cm	220v/50HZ	1500W	6kg	72kg	63.5*52*89cm	78kg



# Multi-functional bread production line

- ✔ Multifuction
- ✔ High Automation
- ✔ Precise Adjustment
- ✔ Simple Operation



## Product Description

The bread machine can be matched with different machines, devices, and molds to produce more than 100 kinds of bread. It's a multi-functional production line. The bread shape and size is adjustable as needs by changing parameter on the touch screen. We are a professional enterprise of industry and trade integration, R&D, production, sales, and after-sales. We can sell a single machine, provide production line and key solutions.

## Technical Parameters

Material	304 stainless steel
Color	Silver
Shape	Irregular
Weight	30-300KG
Capacity	30-280Pcs/min
Roller width	80-300
Voltage	220V
Power	4 KW
Other property	Food grade standard



# Small Tortilla Machine

- ✓ Small space area
- ✓ Easy operation
- ✓ Speed and thickness can be adjusted
- ✓ Non-sticky. No waste.



## Product Description

Commercial corn tortilla making machine has two groups rollers to press the big corn dough into smooth sheet structure with appropriate thickness, then the sheet dough will be cut by forming mold roller into different shapes of tortilla. With the rotation of rollers, leftover bits are automatically recycled and reused.

The machine has the characteristics of small occupation area, easy to move, simple operation, time-saving and high efficient, simple maintenance and so on. The main components are motor, stainless roller, mold and conveyor.

## Technical Parameters

Model	Size	Weight	Output	Power	Pastry Diameter
Stainless roller-big	880*560*540mm	85kg	1000-1500 pcs/h Can be adjusted and customized	400w	D 5-32 cm
Stainless roller-small	680*430*430mm	50kg	1000-1500 pcs/h Can be adjusted and customized	250w	D 5-18cm
Alloy iron roller-big	880*560*540mm	85kg	1000-1500 pcs/h Can be adjusted and customized	400w	D 5-32 cm
Ally iron roller-small	680*430*430mm	50kg	1000-1500 pcs/h Can be adjusted and customized	250w	D 5-18cm



# Pizza Dough Machine

- ✔ Fast and efficient
- ✔ Easy to operate
- ✔ Easy to clean
- ✔ Safe and hygienic



## Product Description

The pizza machine is a food forming machine specially designed for pizza makers. It can make various shapes you want in a few seconds. The pizza forming machine adopts advanced manufacturing technology, which has low noise, stable operation, and Features such as high efficiency. In addition, the concise control makes the user's operation more convenient and improves the output.

## Technical Parameters

Model	Pizza dia	Dough range	Power	Voltage	Machine size	Weight
APD-30	10-30cm(3-12inches)	50-500g	370w	220v50hz/110v	495x490x640mm	35kg
APD-40 (Semi-automatic)	10-40cm(3-15inches)	50-500g	370w	220v50hz/110v	530x530x650mm	39kg





# Noodle Making Machine

- ✓ Adjustable with scale
- ✓ Accurate and convenient
- ✓ Easy to operate,
- ✓ Safe and hygienic



## Product Description

The noodle making machine is a device that squeezes the flour through the noodle rolls to form the necessary tenacity and humidity to form noodles. Our noodle making machine is easy to operate, safe and hygienic, The transmission is stable, the transmission power is accurate and efficient.

## Technical Parameters

Model	Capacity	Voltage	Roller Size	Patch Width	Rolling thickness	Machine Size	Weight
GD-40	30-40kg/h	1.5KW/220V/380V	88*220mm	1.25-24mm	0.5-12mm	54*43*105cm	75kg
GD-60	40-60kg/h	1.5KW/220V/380V	91*210mm	1.25-24mm	0.8-15mm	65*54*108cm	105kg
GD-80	60-80kg/h	2.5KW/220V/380V	103*250mm	1.25-24mm	0.8-15mm	65*54*118cm	130kg
GD-125	70-120kg/h	2.2KW/220V/380V	120*250mm	1.25-26mm	0.8-20mm	70*60*120cm	160kg



# Automatic Noodle Machine

- ✓ Automatic one-time molding
- ✓ Intelligent adjustment of skin thickness
- ✓ Efficient production
- ✓ Multiple face knife models



## Product Description

This machine can be used for making corn noodles, sorghum noodles, buckwheat noodles, millet noodles, bean noodles and other grains noodles, rice noodles, wheat noodles, beef tendon noodles etc.

## Technical Parameters

Model	Capacity	Parameter	Power	Weight	Machine Size
5 group 250Dry	170kg	Main roller diameter 138 other roller diameter 120	3 kw	550	1700*610*1370
5 group 300Dry	260kg	Main roller diameter 138 other roller diameter 120	3 kw	650	1700*750*1370
5 group 350Dry	280kg	Main roller diameter 138 other roller diameter 120	3 kw	800	1700*780*1370
5 group 250Fresh	170kg	Main roller diameter 138 other roller diameter 120	3 kw	600	1700*610*1370
5 group 300Fresh	260kg	Main roller diameter 138 other roller diameter 120	3 kw	700	1700*750*1370
5 group 350Fresh	280kg	Main roller diameter 138 other roller diameter 120	3 kw	950	1700*780*1370
6 group 260Dry	170kg	Main roller diameter 138 other roller diameter 120	3 kw	860	2000*650*1370
6 group 300Dry	260kg	Main roller diameter 138 other roller diameter 120	3 kw	910	2000*680*1370
6 group 350Dry	280kg	Main roller diameter 138 other roller diameter 120	3 kw	990	2000*730*1370
6 group 260Fresh	170kg	Main roller diameter 138 other roller diameter 120	3 kw	910	2000*650*1370
6 group 300Fresh	260kg	Main roller diameter 138 other roller diameter 120	3 kw	950	2000*680*1370
6 group 350Fresh	280kg	Main roller diameter 138 other roller diameter 120	3 kw	990	2000*790*1370
7 group 260Dry	170kg	Main roller diameter 138 other roller diameter 120	3 kw	980	2600*680*1370
7 group 300Dry	260kg	Main roller diameter 138 other roller diameter 120	3 kw	1060	2600*700*1370
7 group 350Dry	280kg	Main roller diameter 138 other roller diameter 120	3 kw	1200	2600*750*1370
7 group 260Fresh	170kg	Main roller diameter 138 other roller diameter 120	3 kw	980	2600*680*1370
7 group 300Fresh	260kg	Main roller diameter 138 other roller diameter 120	3 kw	1000	2600*700*1370
7 group 350Fresh	280kg	Main roller diameter 138 other roller diameter 120	3 kw	1100	2600*780*1370



# Dumpling wrapper making machine

- ✔ Small size
- ✔ Light weight
- ✔ Foldable
- ✔ Easy to move



## Product Description

This is the Table Top dumpling skin making machine, which is the newest small dumpling wrapper maker can make round and square style dumpling wrapper just by changing the moulds. Non-standard can be customized.

## Technical Parameters

Model	Capacity	Power	Size	Weight	Voltage
GD-S	1500-2000pcs/hour	300w	220v	300*520*400mm	50kg
GD-M	1500 pcs/hour	140w	220v	58*30*30cm	18kg





# Automatic Dumpling Wrapper Machine

- ✔ Safe and hygienic
- ✔ High yield rate
- ✔ Easy operation
- ✔ High production speed



## Product Description

The dumpling wrapper machine is made of food-grade stainless steel, fully automatic system, easy to maintain and easy to operate. The machine can be used to make dumpling wrappers of various sizes. The machine can automatically feed, sprinkle flour to prevent sticking, automatically form, and automatically convey. With the rotation of the roller, the leftover material will be automatically recovered and reused.

## Technical Parameters

Model	Size	Weight	Output	Power	Dumpling skin Diameter
GD-160 Single	1250*450*1050mm	180kg	3000 pcs/h Can be adjusted and customized	2.2kw	D 4-14 cm
GD-260 Double	1250*550*1050mm	240kg	6000 pcs/h Can be adjusted and customized	2.2kw	D 4-14 cm





# Rotary Oven

- ✔ Over temperature protection
- ✔ Overload protection
- ✔ Short circuit protection
- ✔ Precise temperature control



## Product Description

Industrial rotary oven is a baking equipment that can bake moon cakes, cookies, bread, cakes, peach crisps, pastries and other foods. It is made of stainless steel, clean and hygienic, and has excellent thermal insulation performance. It uses hot air circulation to uniformly heat the food during food processing. It is the preferred product for food processing factories and dessert shops.

## Technical Parameters

Model	Item	Voltage(V)	Power( KW )	Dimension(MM)	N.W(Kgs)	Tray size(mm)
HX-16D-01	16 trays Electric rotary oven	380V 50Hz 3N	35	190*140*250	1600	400x600
HX-16Y-01	16 trays Diesel rotary oven	380V 50Hz 3N	5	190*140*250	1600	400x600
HX-16Q-01	16 trays Gas rotary oven	380V 50Hz 3N	5	190*140*250	1600	400x600
HX-32D-01	32 trays Electric rotary oven	380V 50Hz 3N	51	255*160*250	1800	400*600/600*800
HX-32Y-01	32 trays Diesel rotary oven	380V 50Hz 3N	5	255*160*250	1800	400*600/600*800
HX-32Q-01	32 trays Gas rotary oven	380V 50Hz 3N	5	255*160*250	1800	400*600/600*800
HX-64D-01	64 trays Electric rotary oven	380V 50Hz 3N	76	280*260*250	2900	400*600/600*800
HX-64Y-01	64 trays Diesel rotary oven	380V 50Hz 3N	7	280*260*250	2900	400*600/600*800
HX-64Y-01	64 trays Gas rotary oven	380V 50Hz 3N	7	280*260*250	2900	400*600/600*800



# Convection Oven

- ✔ Over temperature protection
- ✔ Overload protection
- ✔ Short circuit protection
- ✔ Precise temperature control



## Product Description

An electric oven is a kitchen appliance that uses radiant heat from electric heating elements to cook food. The electric oven can be used to process some pasta, such as bread, pizza, and also can make egg tarts, small biscuits and other snacks.

## Technical Parameters

Electric						
Model	Item	Voltage(V)	Power( KW )	Dimension(MM)	Temperature(°C)	Tray size(mm)
WGD-3C	3 trays	220/380	6.5	900*1290*560	20-300	400x600
WGD-4C	4 trays	220/380	6.5	900*1290*670	20-300	400x600
WGD-5C	5 trays	220/380	6.5	900*1290*780	20-300	400x600
WGD-6C	6 trays	380	6.5	900*1290*890	20-300	400x600
WGD-8C	8 trays	380	13	900*1290*1250	20-300	400x600
WGD-10C	10 trays	380	13	900*1290*1470	20-300	400x600

Gas (Automatic steam system)						
Model	Item	Voltage(V)	Power( KW )	Dimension(MM)	Temperature(°C)	Tray size(mm)
WGD-3C	3 trays	220	0.65	900*1375*560	20-300	400x600
WGD-4C	4 trays	220	0.65	900*1375*670	20-300	400x600
WGD-5C	5 trays	220	0.65	900*1375*780	20-300	400x600
WGD-6C	6 trays	220	0.65	900*1375*890	20-300	400x600
WGD-8C	8 trays	220	1.2	900*1375*1250	20-300	400x600
WGD-10C	10 trays	220	1.2	900*1375*1470	20-300	400x600





# Gas Deck Oven

- ✔ Over temperature protection
- ✔ Overload protection
- ✔ Short circuit protection
- ✔ Precise temperature control



## Product Description

The oven can be used to process some pasta, such as bread, pizza, and also can make egg tarts, small biscuits and other snacks.

## Technical Parameters

Gas (customize the steam layer as request)

Model	Specification	Size(mm)	Power(kw)	Voltage(v)	Weight(kg)	Temperature(°C)	Tray size(mm)
HGA-20Q	1 deck 2 tray	1330*890*650	0.1	220v50hz	93.5	20-400	400x600
HGA-40Q	2 deck 4 tray	1330*890*1420	0.2	220v50hz	164	20-400	400x600
HGA-60Q	3 deck 6 tray	1330*890*1705	0.2	220v50hz	231.5	20-400	400x600



# Electrical Deck Oven

- ✓ Over temperature protection
- ✓ Overload protection
- ✓ Short circuit protection
- ✓ Precise temperature control



## Product Description

An electric oven is a kitchen appliance that uses radiant heat from electric heating elements to cook food. The electric oven can be used to process some pasta, such as bread, pizza, and also can make egg tarts, small biscuits and other snacks.

## Technical Parameters

Model	Specification	Size(mm)	Power(kw)	Voltage(v)	Weight(kg)	Temperature(°C)	Tray size(mm)
DKL-101	1 deck 1 tray	925x570x430	3.2	220	38.5	20-300	400x600
DKL-20	1 deck 2 tray	1260x805x535	6.6	220/380	75.5	20-400	400x600
DKL-13	1 deck 3 tray	1700x805x580	8.4	380	105	20-400	400x600
DKL-202	2 deck 2 tray	925x570x760	6.4	220	89	20-300	400x600
DKL-40	2 deck 4 tray	1260x805x1100	13.2	380	135	20-400	400x600
DKL-26	2 deck 6 tray	1700x805x1100	16.8	380	190	20-400	400x600
DKL-303	3 deck 3 tray	925x570x1160	9.6	380	135	20-300	400x600
DKL-60	3 deck 6 tray	1260x805x1515	19.8	380	206	20-400	400x600
DKL-90	3 deck 9 tray	1700x805x1515	25.2	380	290	20-400	400x600
DKL-120	3deck 12tray	1700x1055x1515	38	380	380	20-400	400x600



# Convection Oven

- ✓ Adjustable speed
- ✓ Automatic ignition
- ✓ Automatic temperature control
- ✓ All stainless steel structure



## Product Description

The fully automatic gas-fired converter biscuits machine is made of stainless steel, and its electronic parts and power motors are made of high-standard parts and copper wire motors. Guaranteed the service life of the whole machine. Can be customized according to customer's size. Boil, bake, fry in one oven.

## Technical Parameters

Model	Capacity	Size	Weight
G70	100-150pcs/h	860*860*1080mm	85kg
G90	150-240pcs/h	980*1050*1130mm	97kg
G110	240-405pcs/h	1180*1250*1130mm	120kg
GD-750	200-400pcs/h	900*900*1100mm	110kg
GD-1050	200-600pcs/h	1180*1180*1100mm	180kg
GD-1300	200-800pcs/h	1450*1450*1100mm	260kg





# Fermentation box



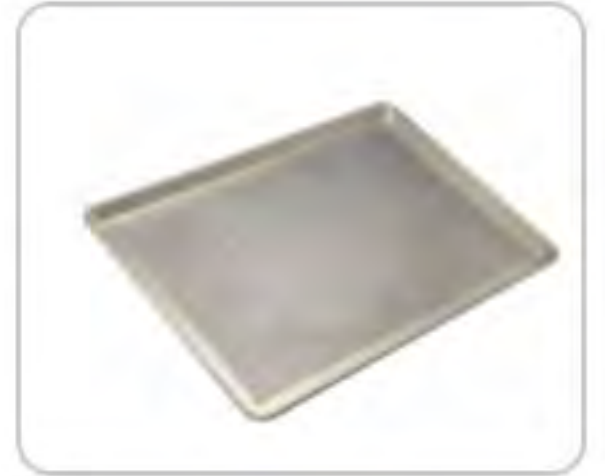
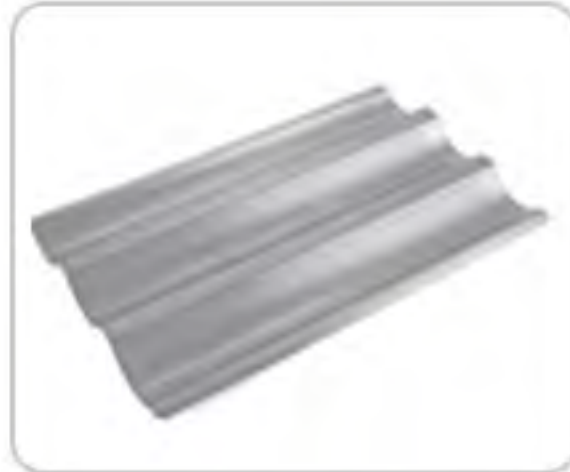
HT-12B/HT-15B



HT-24B/HT-30B



## Baking utensils accessories








## Refrigeration equipment





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