



**GONDOR**

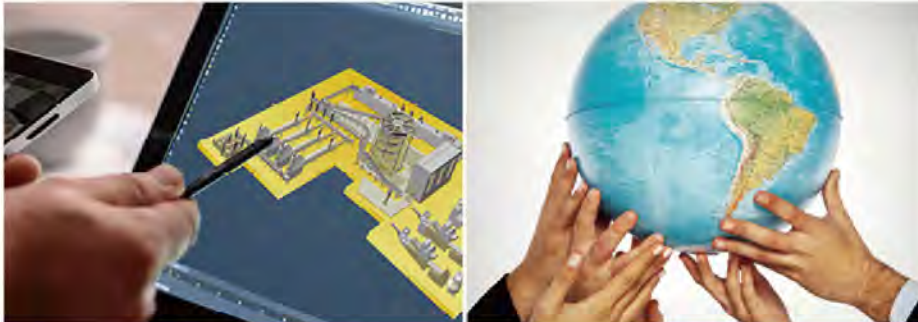
INNOVATION MAKES VALUES



**BAKERY  
PROCESSING**



Henan Gondor Industry Co., Ltd. is a manufacture of bakery machine and food processing machine . We provide production line of bread , mooncake , hamburger , cakes , toast and so on. For example: tunnel oven (gas , electric) , rack oven (gas , electric and diesel) , spiral mixer , proof sheeter , moulder. Our market cover china mainland and Europe , south east asia. Middle east south America , Africa and HongKong . Thanks to over 20 years experience in bakery machine , and practicability on high quality , we are famous in this industry.



INNOVATING SOLUTIONS FOR

## NEW BAKING POSSIBILITIES

GONDOR company have experienced engineer and designer over ten years working on machines design . This make sure we supply high quality product and improve reliable managementability . Also our worker have high spirit on working , they have more activity in working all the time and they know the important of make high quality products. So they will keep find question on product , management and solutions , and find how to solve it.

Based on traditional , face to future , embrace to the world .

GONDOR company will focus on efficiency and easy to use . and will make more effort on offering customers profit and satisfy , so we can realize the double win between customer , worker , supplier , partner and our company

## Technical strength

THE EXPERIENCE OF SENIOR, HEALTH CONSTANT WORTH YOUR TRUST

# BAKERY PROCESSING



## Professional Customization



## DIGITIZING PROCESS EQUIPMENT



## PROFESSIONAL CUSTOMIZATION ABILITY TO MEET THE STRINGENT REQUIREMENTS

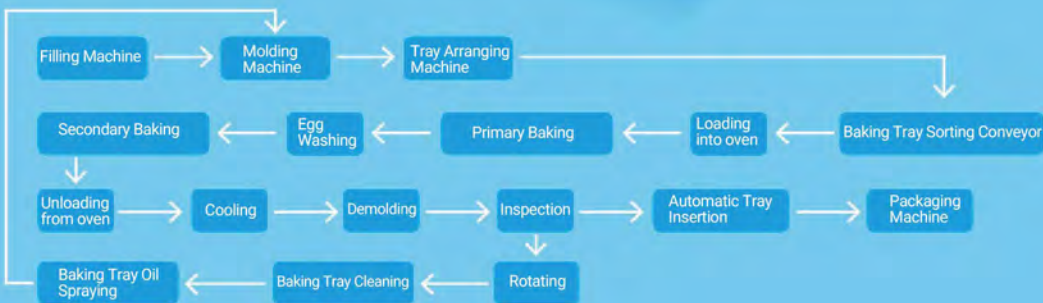
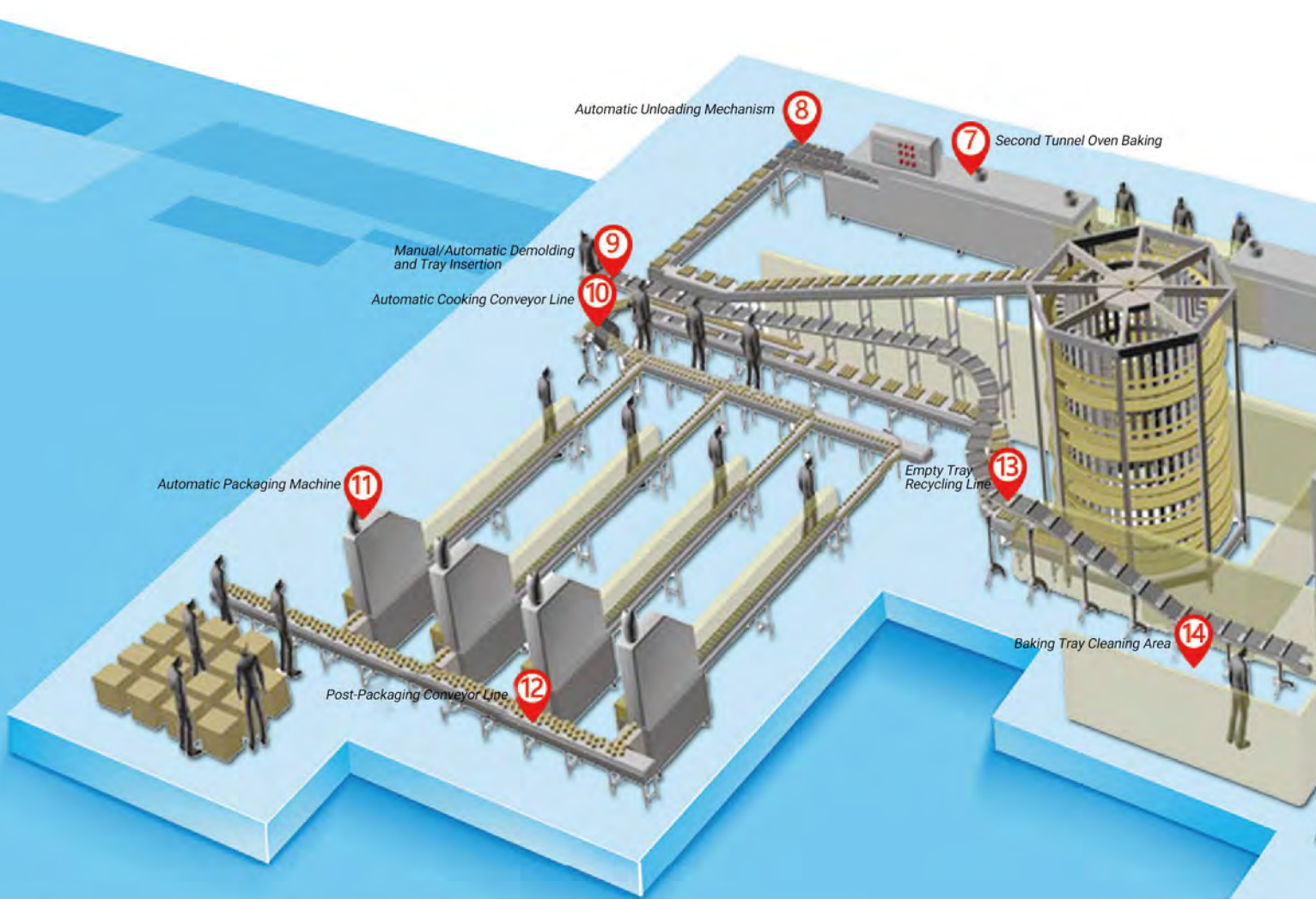
GONDOR We have professional, modern production equipment and manufacturing processes, including CNC punching machines, shearing machines, bending machines, milling machines, and lathes. Each product is crafted with precision, featuring a three-dimensional feel and delicate lines, reflecting our craftsmanship in every detail. We provide customized design solutions to meet different needs, ensuring accurate cutting, shaping, and fulfillment of our customers' design concepts.



Cutting and punching technology enables quick processing of a wide range of sheet metal thicknesses, ensuring control over both production output and product quality.

# MOON-CAKE

AUTOMATICAL MOONCAKE PRODUCTION LINE





6 First Tunnel Oven Baking

5 Automatic Loading Mechanism

4 Automatic Tray Operation Management

Automatic Mooncake Tray Arranging Machine

3

2 Automatic Mooncake Molding Machine

1 Automatic Mooncake Filling Machine

15 Bread Molding Machine

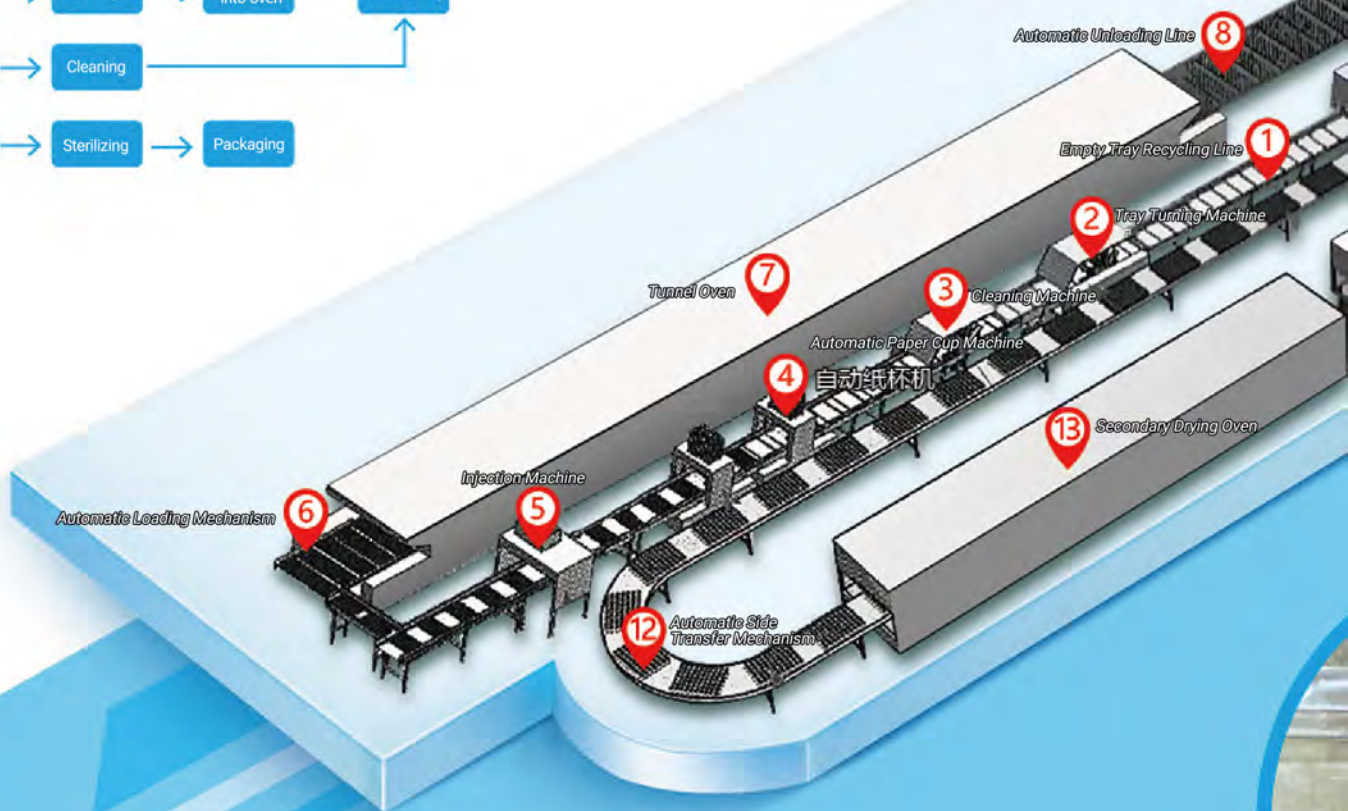
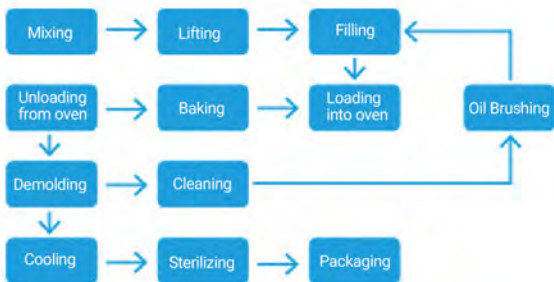


# MOON-CAKE

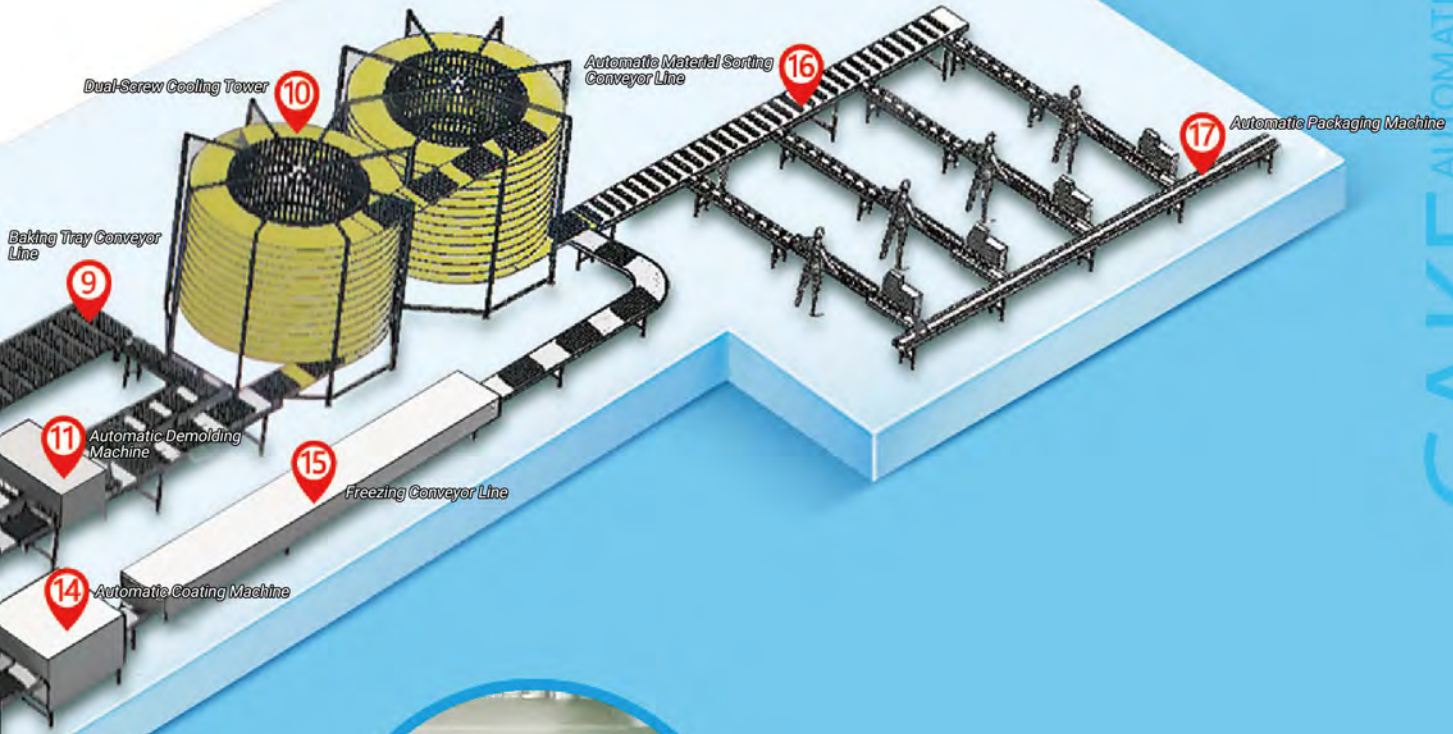
AUTOMATICAL MOONCAKE PRODUCTION LINE

# CAKE

## AUTOMATICAL MOONCAKE PRODUCTION LINE

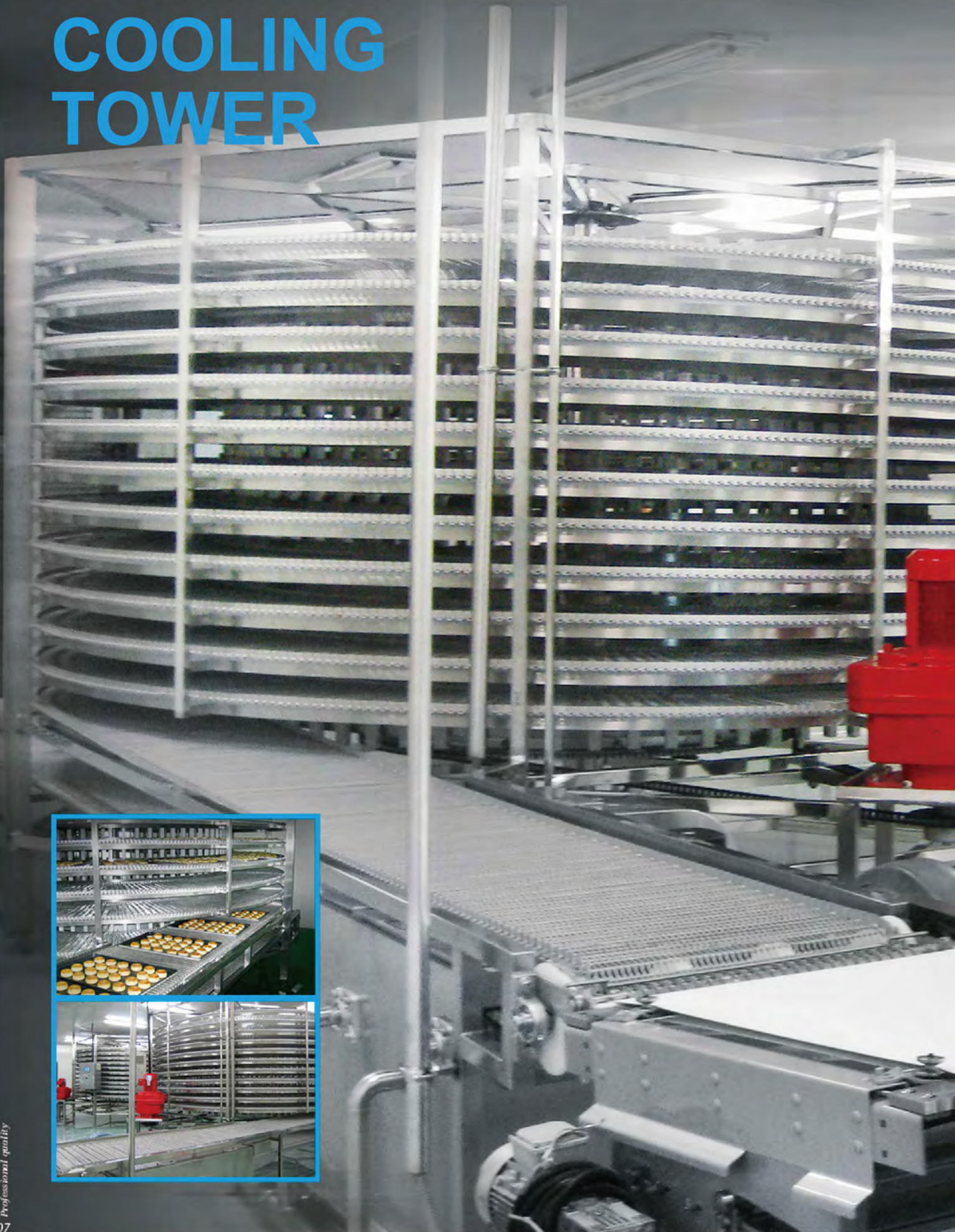


CAKE  
AUTOMATICAL MOONCAKE  
PRODUCTION LINE

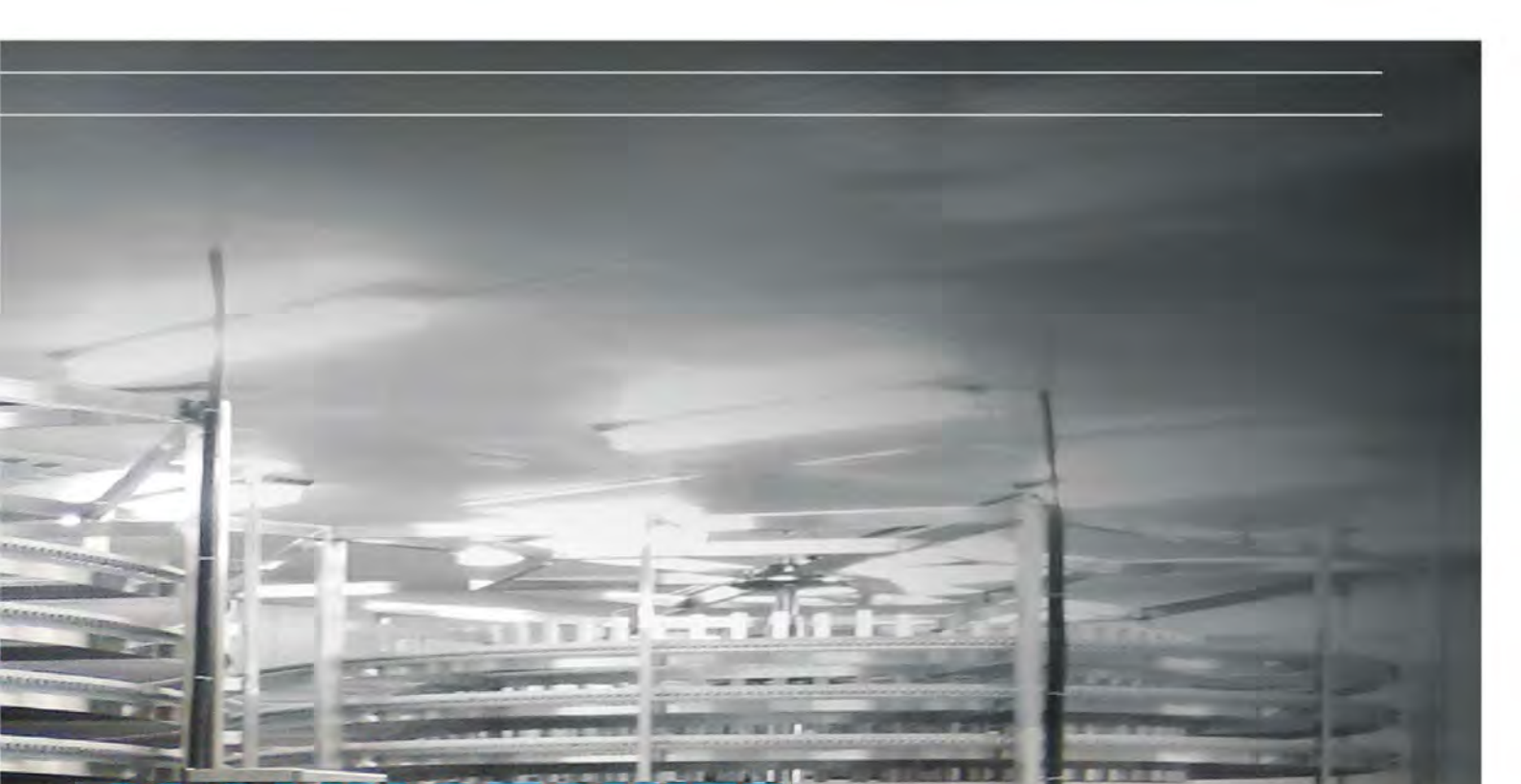




# COOLING TOWER







# COOLING TOWER

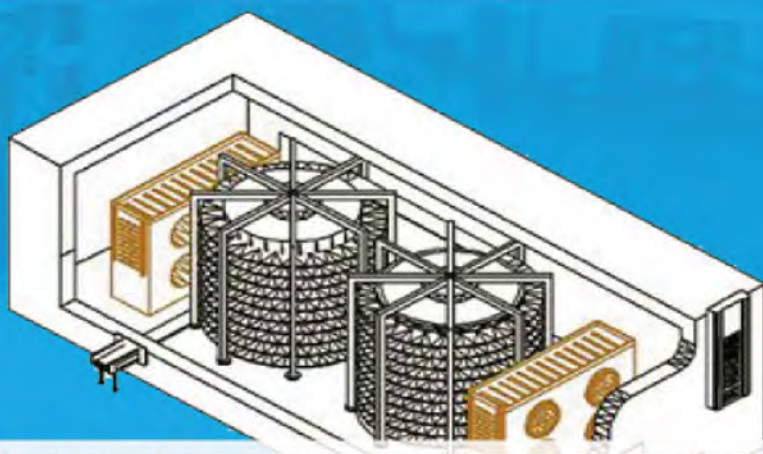
Can be used for clean cooling, rapid cooling, and constant temperature and humidity proofing chambers.

Can cool various baked and fried foods, with options for natural cooling and forced cooling.

The spiral proofing system can be integrated into the production line, enhancing production efficiency for bread and other food products. The entire proofing process can be automated through a monitoring system.

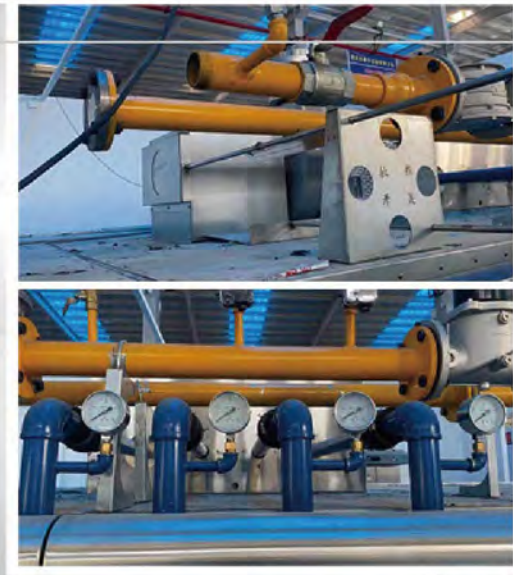
A deep-freeze spiral tower can be manufactured for quick-frozen food applications. The spiral freezing tower is suitable for both bulk and packaged food, and operates normally at temperatures as low as -40°C.

The double-sided nylon guide rail operates stably, preventing machine jams and overturning failures. The intelligent drive technology automatically adjusts the tension of each mesh belt layer, ensuring consistent and uniform transfer force for each layer. The high-strength nylon guide rails and low-friction coefficient PP rails do not require lubrication during rotation, reducing maintenance and replacement needs, and preventing the dropping of friction debris that could contaminate food. Various entry and exit directions can be designed according to the user's production layout, such as low input-high output, high input-low output, two inputs -two outputs, three inputs-three outputs, and oval-shaped configurations.



Working Tray	Number of Trays	Specifications
250m	196Trays	SL206111
350m	288Trays	SL206116
450m	376Trays 504Trays	SL256136
550m	616Trays	SL256144

# TUNNEL FURNACE



## Flexible, Independent Control of Top & Bottom Heating

Each heater has separate electric heating elements or burners to heat the top and bottom independently, making the oven flexible and capable of baking different types of products.



Sight Glass



Flue Pipe



Burner Tube



### PLC Control System

The PLC is the core CPU of the tunnel oven. Its internal program controls the operation of the entire machine, including motor control and monitoring, temperature control and monitoring, parameter settings, alarm functions, and more.



### Touchscreen Control

High resolution, vibrant colors, and easy operation.



### Safety Control System

Features ten safety protection functions to prevent accidents, with various interlock automatic control mechanisms.



### Mixer

The internal processing of the mixer is precise, and the adjustment valve needle inside ensures a good air-fuel mixture ratio. It maintains the fuel ratio even at low wind pressure during low heating power, ensuring normal combustion heating.



### Reducer

Accurate transmission ratio, silent operation, high torque, high safety factor, good self-cooling, and long service life.



### Combustion Blower

Through-flow multi-stage fan, stable air volume and pressure ensure sufficient and appropriate air supply for full combustion of gas. Low operating noise and minimal vibration.



### Gas Zero Pressure Valve

Zero-pressure regulator, used to maintain the gas pipeline at zero pressure (i.e., normal atmospheric pressure).



### Automatic Oil Filling Device

Automatic oil filling system.



### Solenoid Valve

DN15 single burner automatic ignition, flame-out, and shut-off functions.



### Solenoid Valve (Main Line)

Normally closed, PLC system interlock control, automatically cuts off the gas supply in the event of an anomaly or operational error, enhancing safety.



### Gas High Pressure Protection Switch

Pressure switch. The pressure switch provides low-pressure interlock control protection for the gas system. It ensures full combustion with proper air-gas mixing, and prevents flameout or backfire caused by excessively low pressure during the combustion process.



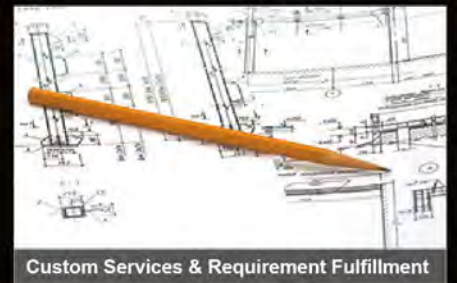
### Conveyor Belt & Drive System

Three types of standard conveyor belts are currently available: 1) Chain plate conveyor, 2) Mesh belt conveyor, 3) Steel belt conveyor. The speed is controlled by a variable frequency drive, allowing precise control over baking time. For long and heavy products, the oven is equipped with dual-drive rollers and dual-drive motors. The drive system features an automatic belt tracking correction device.



### Observation Window & Exhaust Fan

The oven is equipped with glass tube doors and interior lighting for easy observation of the baking process (note: high-temperature versions of the oven do not include this feature). The exhaust door can be manually adjusted, or the oven can be equipped with a motor-driven exhaust system and PLC control.



### Custom Services & Requirement Fulfillment

Custom designs available based on customer needs: Custom options include extra-wide ovens, installation of backup power systems for power outages, addition of cleaning systems (e.g., for mesh belts), and design and construction of gas rooms and conveyor pipelines. Provide complete plant layout and design. Repair and renovation of old ovens.

# GAS TUNNEL OVEN



## Baking Range

Suitable for a variety of baked goods, including bread, cakes, mooncakes, biscuits, toast, baguettes, and more.

## Types of Tunnel Ovens

Customizable according to customer needs in three types: electric, liquefied gas, and natural gas. Length and width can be customized based on customer production capacity.

## Tunnel Oven Performance

- Developed using 30 years of advanced technology from Japan, with built-in safety protections.
- Features multiple forced combustion methods and air-gas ratio control for complete combustion.
- Circulating air temperature control system ensures uniform baking temperature and energy savings.
- Gas detection system ensures safe operation.

## Tunnel Oven Quality

- Manufactured by a gas tunnel oven factory certified by the national quality inspection authority.
- ISO 9001:2000 quality management system certified.
- Issued with an industrial product license for tunnel oven production.
- Made with quality steel, Japan's self-lubricating chains, imported insulation materials, and branded control components (e.g., Honeywell from the USA, KROM from Germany), ensuring durability.
- Equipped with multi-stage adjustable burners for a safe, efficient, and energy-saving tunnel oven.





CE



**Dual-Tray Horizontal Infeed**

Baking Tray Type	Energy Source	Inner Chamber Width	External Width	Installed Power	Normal Consumption
	Electric	1400mm	2050mm	12000 kcal/m	6000kcal/m
	Gas	1400mm	2200mm	12000 kcal/m	6000kcal/m

**Four-Tray Horizontal Infeed**

Baking Tray Type	Energy Source	Inner Chamber Width	External Width	Installed Power	Normal Consumption
	Electric	2600mm	3250mm	22400 kcal/m	11200kcal/m
	Gas	2600mm	3400mm	22400 kcal/m	11200kcal/m

**Three-Tray Horizontal Infeed**

Baking Tray Type	Energy Source	Inner Chamber Width	External Width	Installed Power	Normal Consumption
	Electric	2000mm	2650mm	17200 kcal/m	8600kcal/m
	Gas	2000mm	2800mm	17200 kcal/m	8600kcal/m

**Five-Tray Horizontal Infeed**

Baking Tray Type	Energy Source	Inner Chamber Width	External Width	Installed Power	Normal Consumption
	Electric	3200mm	3850mm	27500 kcal/m	13750kcal/m
	Gas	3200mm	4000mm	27500 kcal/m	13750kcal/m

**Four-Tray Vertical Infeed for Hamburgers**

Baking Tray Type	Energy Source	Inner Chamber Width	External Width	Installed Power	Normal Consumption
	Electric	2220mm	2870mm	19100 kcal/m	9550kcal/m
	Gas	2220mm	3020mm	19100 kcal/m	9550kcal/m

**Six-Tray Horizontal Infeed**

Baking Tray Type	Energy Source	Inner Chamber Width	External Width	Installed Power	Normal Consumption
	Electric	3800mm	4450mm	32400 kcal/m	16200kcal/m
	Gas	3800mm	4600mm	32400 kcal/m	16200kcal/m

# HOT AIR ROTARY OVEN

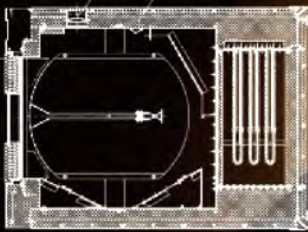
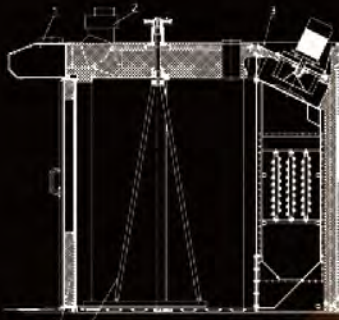


## Baking Range

Suitable for baking mooncakes, toast, pastries, hamburger buns, flaky cakes, French bread, biscuits, and more.

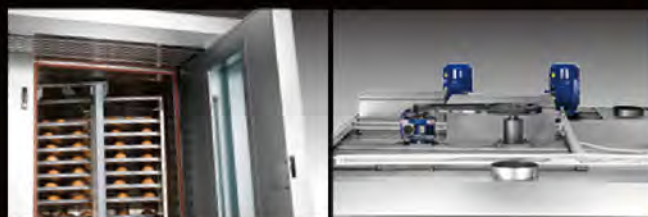
## Performance Features

- Large baking capacity, capable of baking up to 32 trays at once.
- Imported Japanese combustion system with high efficiency, saving fuel.
- The electrical system is sealed with internal insulation and features IC microcomputer control, with built-in safety alarms and an explosion-proof system for enhanced safety.
- Built to be sturdy and durable, with low failure rates. It uses imported electronic components from West Germany and Japan, and the control box is easily accessible.
- Elegant and stylish overall design, with quiet operation. High space utilization in the baking chamber reduces labor costs, and the entire machine can be operated by one person. The product quality remains stable.
- The oven door is equipped with removable double-layer tempered glass for easy cleaning.



Model	Dimensions [mm]	Capacity	Capacity Size [mm]	Power [Kw]	Weight [Kg]	Voltage [V]	Energy
LCD-32C	2640x1660x2700	32 trays (1 Trolley)	460x720	52	1800	3N-380	Electric
LCD-32Q	2640x1890x2700	32 trays (1 Trolley)	460x720	3.8	1810	3N-380/220	Gas
LCD-32D	2640x1810x2700	32 trays (1 Trolley)	460x720	3.8	1810	3N-380/220	Diesel Fuel
LCD-32S	2640x1890x2700	32 trays (1 Trolley)	460x720	3.8	1810	3N-380/220	Biological Fuel

# HOT AIR ROTARY OVEN



## Baking Range

Suitable for baking mooncakes, toast, pastries, hamburger buns, flaky cakes, French bread, biscuits, and more.



## Performance Features

- Large baking capacity, capable of baking 32/64 trays at once.
- Imported Japanese combustion system with high efficiency, saving fuel.
- The electrical system is sealed with internal insulation, featuring IC microcomputer control, safety alarms, and an explosion-proof system for enhanced safety.
- The oven door is equipped with removable double-layer tempered glass for easy cleaning.
- 64-tray dual-motor exhaust and air supply system, with strong air penetration from both sides of the oven chamber, ensuring evenly baked products with a beautiful color.



Model	Dimensions [mm]	Capacity	Capacity Size [mm]	Power [Kw]	Voltage [V]	Energy
LCD-32D	2680x1680x2450	32 trays	460x720	59	380V / 50Hz	Electric
LCD-32C	2680x1800x2450	32 trays	460x720	3.5	380V / 50Hz	Diesel Fuel
LCD-32Q	2680x1800x2450	32 trays	460x720	3.5	380V / 50Hz	Gas
LCD-64D	3200x2100x2450	64 trays	460x720	72	380V / 50Hz	Electric
LCD-64C	3200x2250x2450	64 trays	460x720	4.5	380V / 50Hz	Diesel Fuel
LCD-64Q	3200x2250x2450	64 trays	460x720	4.5	380V / 50Hz	Gas

# AUTOMATIC BREAD PROOFERS



## Performance Features

- The interior and exterior of the cabinet are made of stainless steel, offering an elegant and clean appearance, easy to maintain and hygienic.
- The system uses eco-friendly foam technology and a refrigeration-proofing system. It features a fully automatic microcomputer touch control panel with a digital display to show the temperature and humidity inside the fermentation chamber, along with a timing function.
- Imported temperature sensors control both temperature and humidity.
- The fan and hot air circulation design ensure uniform temperature and humidity inside the chamber.
- Equipped with a drainage system for easy periodic cleaning, ensuring food hygiene.



Model	Dimensions [mm]	Capacity [trays]	Voltage [V]	Power [kW]
LCD-32DS	790x1180x2000	36	220	2.9



# COMBINED ELECTRIC OVEN



## Performance Features

- Modular oven design, making efficient use of space.
- Made of stainless steel with a sturdy modular structure, multifunctional, and space-saving. Imported electrical components with high precision and excellent quality.
- Equipped with a microcomputer control system.
- An efficient baking and fermentation system fully utilizes energy, ensuring high-quality baking and fermentation results.
- Double-layer insulated tempered glass door, minimizing heat loss and providing a clear view of the baking process.
- Luxurious and aesthetically pleasing design, suitable for bakeries, shopping malls, supermarkets, and more.

Model	Dimensions [mm]	Weight [Kg]	Voltage [V]	Power [kW]
LCD-442C	1305x1100x(1870+20)	260	380	5.5

# ELECTRIC & GAS OVEN

## Performance Features

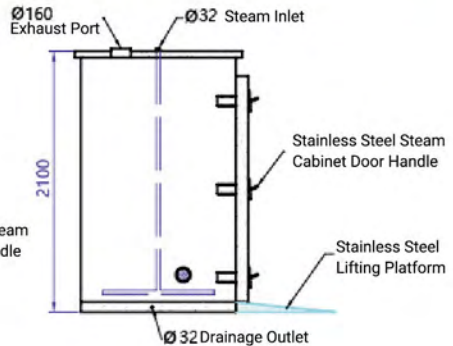
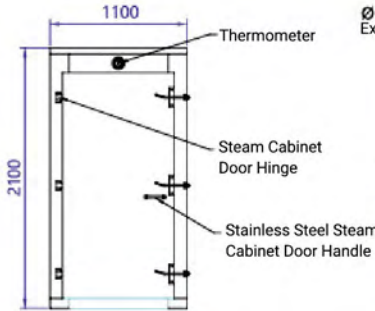
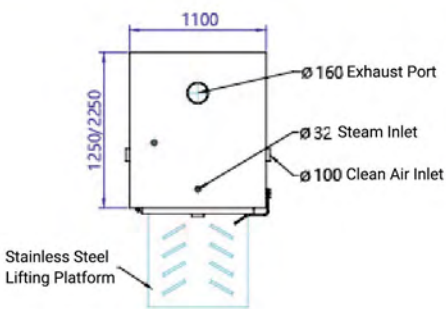
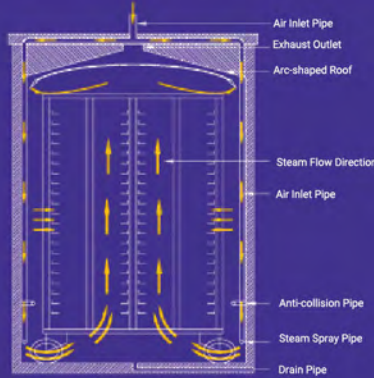
- Stainless steel exterior design, aesthetically pleasing and easy to clean.
- Equipped with internationally standardized heating tubes or burners, ensuring even heat distribution with dual temperature control for the oven surface and bottom.
- Internal monitoring system that automatically alarms in case of unexpected flameout, gas depletion, or short circuit, ensuring safety and peace of mind.
- Fully automatic temperature control system to maintain optimal baking conditions.
- User-friendly sliding door design with layered glass windows for real-time monitoring of the baking process.



ELECTRIC OVEN	Model	Dimensions [mm]	Capacity [trays]	Internal dimensions[mm]	Power(Kw)
	LCD-3C	1305x1150x1750	■ ■	89x75	19.5
	LCD-3B	1730x1150x1750	■ ■ ■	132x75	22.75
	LCD-3F	1700x1300x1750	■ ■ ■	129x82	28.5
	LCD-3M	2080x1620x1750	■ ■ ■ ■	167x82	28.5

GAS OVEN	Model	Dimensions [mm]	Capacity [trays]	Internal dimensions[mm]	Power(Kw)
	LCD-3C	1400x1160x1910	■ ■	89x75	0.3
	LCD-3B	1830x1160x1910	■ ■ ■	132x75	0.3
	LCD-3F	1790x1300x1910	■ ■ ■	129x82	0.3
	LCD-3M	2180x1620x1910	■ ■ ■ ■	167x82	0.3

# WHEELED STEAM-CABINET





## 80-Tray Quick Freezing

Double-Door Trolley Freezer for Cooling Cabinet

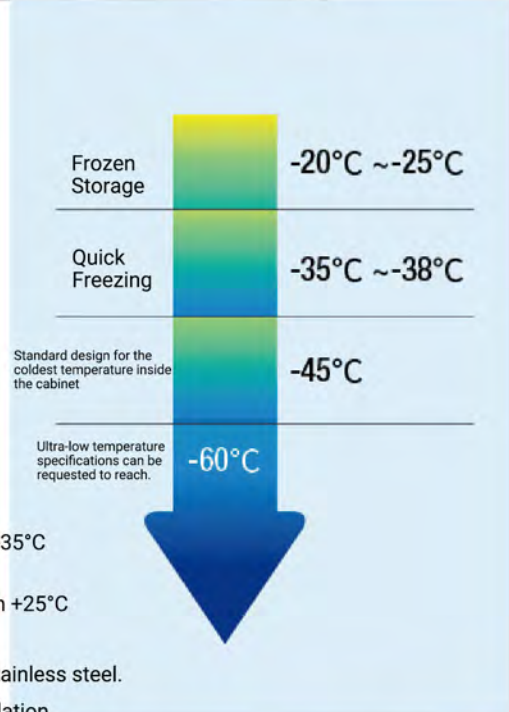
ROLL-IN SHOCK FREEZER  
BLAST CHILLER BRE-4022SSF

- The standard unit uses a German-made BITZER unit, a 15-horsepower two-stage compressor, with an outdoor integrated air-cooled cabinet-style unit.
- The temperature inside the cabinet drops from +25°C to -30°C within 15 minutes, and to -35°C within 20 minutes.
- Trays of dough are placed in sequentially, and within 60 minutes, the dough will cool from +25°C to below -10°C. The core temperature of the ingredients is frozen to -18°C.
- The cabinet body, tray racks, column racks, and tray shelves are all designed with 301# stainless steel.
- The insulation thickness is designed at 75mm, using rigid PU polyurethane foam for insulation.

Dual Use: Quick Freezing & Frozen Storage

BLAST CHILLER  
**Quick Freezing**  
Internal Cooling Temperature:  
Quick freezing **-35°C ~ -38°C**

BLAST FREEZER  
**Frozen Storage**  
Internal Cooling Temperature:  
Frozen storage **-20°C ~ -25°C**



# SPIRAL MIXER 2-WAY 2-SPEED DOUBLE-ACTION DUAL-SPEED DOUGH MIXER



## Performance Features

- Touchscreen computer control panel with microcomputer control technology and automatic program setting.
- Belt-driven system with high power, low noise, and a belt tensioning system. The detachable belt design makes maintenance easier.
- Dual-motor design for dual-speed operation, with forward and reverse rotation freely adjustable. The dough hook and the bottom of the bowl maintain a gap of only 2-3mm, preventing dough from sticking to the bottom. This reduces mixing time, enhances gluten development, increases dough water absorption, and improves the bread's texture. The mixing hook is specially treated to prevent deformation.
- Equipped with a safety guard to ensure safe operation.



Model	Dimensions [mm]	Flour weight [kg]	Voltage [V]	Power [kW]	Slow speed	Fast speed	Weight [kg]
LCD-12.5	550×830×1050	12.5	220 / 380 3N~	2.2	140	280	250
LCD-15	630×960×1230	0.5Packs of Flour 15	380 3N~	2.4	145	285	297
LCD-25	650×980×1250	1Packs of Flour 25	380 3N~	4.5	132	268	357
LCD-50	720×1150×1460	2Packs of Flour 50	380 3N~	7	120	245	455
LCD-75	750×1400×1600	3Packs of Flour 75	380 3N~	10	118	225	548
LCD-100	884×1450×1530	4Packs of Flour 100	380 3N~	12.7	115	230	800

# SPIRAL MIXER 2-WAY 2-SPEED

## DOUGH TURNING MIXER

### Performance Features

- Adopts a lifting mechanism to elevate and tilt the dough for easy operation, saving labor.
- Imported key components provide strong power.
- Precision design with thick sheet metal welding, ensuring durability and sturdiness.
- Ideal for large food processing factories and professional bread production lines.



Model	Dimensions [mm]	Flour weight [kg]	Voltage [V]	Power [kW]	Slow speed	Fast speed	Weight [kg]
LCD-75F	1600×1550×1620	3Packs of Flour 75	380 3N~	12	130	260	1322
LCD-100F	1650×1600×1620	4Packs of Flour 100	380 3N~	13	130	260	1530
LCD-125F	1700×1650×1650	5Packs of Flour 125	380 3N~	15.5	130	260	1800

# PLANETARY MIXER

## Performance Features

- Suitable for mixing cake batter, cream, fillings, and small quantities of dough.
- Three-speed transmission, fast rotation, allowing for a high and even amount of air incorporation. This results in high expansion after baking, with a fine texture and soft, good mouthfeel.
- Uses star-shaped gears, with the drive shaft and gears specially heat-treated for low noise and durability.



SMS-30



SMS-50

Model	Dimensions [mm]	Bowl capacity[L]	Voltage [V]	Power [kW]	Rotation speed [r/min]	Revolution speed [r/min]	Weight [kg]
LCD-10L	480×460×680	10	220~	0.19	165/350/750	50/90/180	20
LCD-20L	560×560×830	20	220 / 380 3N~	0.5	150/305/600	40/80/163	83
LCD-30L	640×700×1090	30	380 3N~	1	134/268/518	44/88/170	150
LCD-40L	640×700×1090	40	380 3N~	1~0.5	134/268/518	44/88/170	162
LCD-50L	660×730×1180	50	380 3N~	2.0	134/268/518	44/88/170	217
LCD-60L	700×850×1340	60	380 3N~	3.0	135/225/375	45/75/125	334
LCD-80L	750×900×1410	80	380 3N~	4.0	135/225/375	45/75/125	364



## FRENCH ROLL MOULDER

### Performance Features

- The drum, scraper, and diamond mesh are made from imported materials.
- The body and frame are made of stainless steel plates, and the machine uses wool felt belts.
- The structure is simple and easy to operate, saving time and labor. After shaping, the dough has an even texture, sufficient air removal, and good product structure.
- The pressure shaft is treated with hard chrome, preventing dough from sticking and reducing the risk of scratches.



Model	Dimensions [mm]	Capacity [g/Piece]	Power [kW]	Voltage [V]	Weight [kg]
LCD-750	980×1090×1580	50-1250	1.0	380	284

## TOAST MOULDER

### Performance Features

- Suitable for shaping bread and maintaining its desired shape.
- Easy to operate: simply connect to power, adjust the roller distance and the protective cover based on dough size, and adjust the shaping plate size accordingly.
- Ideal for shaping various types of rectangular bread. The oil immersion design reduces noise and minimizes wear. The dough thickness is adjustable, ensuring proper air removal, dough stretching, and improved gluten development without air pockets.
- Offers 1.5 more turns compared to ordinary shaping machines.
- Uses stainless steel rollers that meet current hygiene standards.



Model	Dimensions [mm]	Capacity [Piece/h ]	Power [kW]	Voltage [V]	Weight [kg]
LCD-38L	1520×670×1200	31	1.0	380	345

# DOUGH SHEETER

## Performance Features

- Imported components and materials, with the pressure rollers treated with hard chrome for a non-stick surface that resists scratching.
- Oil-immersion design reduces noise and minimizes wear.
- The scraper is specially designed to press dough to 1mm with uniform thickness.
- Foldable design reduces space requirements and makes it easy to transport.
- No need to stop the machine to change gears; the reciprocating dough pressing automatically lowers the pressure roller height, eliminating the need for manual adjustments.



SMS-520B / SMS-620B



SMS-520B / SMS-620B



SMS-520B / SMS-620B

Model	Spec [cm]	Dimensions [mm]	Voltage [V]	Power [kW]	Weight [kg]
LCD-520A	50	2530×950×1200	220/380	0.37	252
LCD-620A	63	2890×1070×1200	220/380	0.75	275
LCD-520B	52	2500×900×1200	220/380	0.37	230
LCD-620B	62	2800×1000×1200	220/380	0.75	260
LCD-520C	52	2500×900×1200	380	0.37	230
LCD-620C	62	2800×1000×1200	380	0.75	260



# DOUGH SHEETER

## Performance Features

- Imported components and materials, with pressure rollers treated with hard chrome for a non-stick surface that resists scratching.
- Oil-immersion design reduces noise and minimizes wear.
- The scraper is specially designed with an upper and lower pressing roller gap adjustable from 0.2mm to 50mm. The dough is pressed without wave marks, ensuring uniform thickness.
- Offers both manual and foot pedal control for starting, with a removable and installable conveyor belt.
- Foldable design reduces space occupancy and makes it easy to transport. Additionally, no need to stop the machine to change gears; the reciprocating dough pressing automatically lowers the pressure roller height, eliminating the need for manual adjustments.



Model	Belt width [mm]	Table length [mm]	Dimensions [mm]	Dough thickness [mm]	Voltage [V]	Power [kW]	Weight [kg]
LCD-520E	500	1000	2520×955×1285	0.2-50	220/380	0.75	220
LCD-520E [ 三代 ]	500	1000	2520×955×1285	0.2-50	220/380	0.75	220
LCD-520E-L	500	1200	2920×955×1285	0.2-50	220/380	0.75	220
LCD-630E	590	1400	3530×1040×1285	0.2-50	220/380	0.75	260
LCD-630E [ 三代 ]	590	1400	3530×1040×1285	0.2-50	220/380	0.75	260
LCD-630E-L	590	2000	4700×1040×1285	0.2-50	380	0.75	280

# DOUGH DIVIDER MACHINE

## Performance Features

- The dough (filling) portioning machine operates by cycling the material tray up and down on the worktable, allowing the material to come into contact with and be separated by the portioning knife disk, achieving uniform portioning.
- It has a well-thought-out design, ensuring even division. The operation is stable, with low noise and high efficiency. It is easy to operate and maintain, and the appearance is elegant and stylish.
- This machine is ideal for use in hotels, restaurants, canteens, food processing factories, bakeries, and other establishments for portioning dough and fillings.

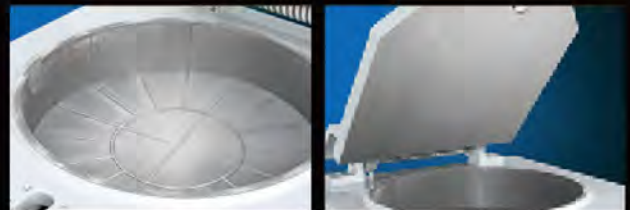


Model	Dimensions [mm]	Dough Weight [g/piece]	Capacity [piece/time]	Voltage [V]	Power [kW]	Weight [kg]
LCD-36	520×420×1230	30-100	36	380	0.5	218

# HYDRAULIC DOUGH DIVIDER

## Performance Features

- The hydraulic portioning machine uses stable components and a robust frame.
- It evenly cuts dough with an automatic hydraulic system.
- The gradual flattening action preserves dough structure.
- Ideal for dividing large dough batches for pizza, toast, and similar products.



Model	Dimensions [mm]	Dough Weight [g/piece]	Capacity [piece/time]	Voltage [V]	Power [kW]	Weight [kg]
LCD-36	610×810×1020	100-800	20	380	1.5	350

# SEMI-AUTOMATIC DIVIDER ROUNDRE

## Performance Features

- The frame is made of cast iron and stainless steel.
- The blades are polished stainless steel 304, ensuring non-stick cutting.
- Automatic portioning for even division, improving work efficiency.



SMS-R30B

SMS-R30A



Model	Dimensions [mm]	Dough Weight [g/piece]	Capacity [piece/time]	Voltage [V]	Power [kW]	Weight [kg]
LCD-R30A	600×710×2100	30-100	30	380	1.0	345
LCD-R30B	600×710×2100	30-100	30	380	1.0	345

# SLICER BREAD

## Performance Features

- All food-contact parts are made of stainless steel, ensuring safety and no contamination.
- The blades are sharp, providing even and attractive slices.
- Suitable for slicing and portioning various products like bread, toast, and steamed buns. The processed products have smooth, uniform surfaces, with high efficiency and reliable safety during operation.



Model	Dimensions [mm]	Capacity [piece/time]	Voltage [V]	Power [kW]	Weight [kg]
LCD-38	600×740×730	31	380	1.0	345





# GONDOR

INNOVATION MAKES VALUES

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