



“We Weld The **Metal Hard**
To Make Your *Baking Easy..!!*”



AROMA™
BAKE EQUIPMENTS

AN ISO 9001:2008 CERTIFIED COMPANY



“Aroma Bake Equipments introduce a wide range of Rotary Rack Ovens, suitable for different manufacturing levels.

These ovens are completely built with Stainless Steel and superior quality materials are used to maintain the absorbed heat and reduce burner ignition and fuel consumption. These Ovens are easy to operate & ensures homogeneous baking. Advanced technology used to design the heat exchanger.”

Silent Features

➔ Remarkably even distribution of heat ensures perfectly baked product every time ➔ Better fuel economy ➔ Quick Heat Recovery ➔ Highly efficient insulation ➔ Simplified Automatic Controls ➔ Inbuilt Steam Generators. ➔ Highly compact with unmatched output to space ratio ➔ stainless steel heat exchanger ensures higher life ➔ Even flow of steam through the baking chamber with the inbuilt generator ➔ Overload / Fault indicator for all motors and burner related controls. ➔ Buzzer alarm after every cycle ➔ Durable and easy to maintain.

Specifications & Capacity

Model	Dimensions (inches)	Power (HP)	Bread (400 Gms) in Per Batch	Cookies in Per Batch	Dry Rusk in Per Batch	Buns in Per Batch
24 Tray	47" x 65" x 60" (W x L x H)	1.5 hp	84 pcs.	9 kg	9 kg	144 pcs.
36 Tray	46" x 66" x 77" (W x L x H)	1.5 hp	120 pcs.	14 kg	14 kg	216 pcs.
42 Tray	47" x 66" x 86" (W x L x H)	1.75 hp	144 pcs.	16 kg	16 kg	252 pcs.
72 Tray	64" x 62" x 99" (W x L x H)	2.75 hp	254 pcs.	27 kg	27 kg	432 pcs.
84 Tray	64" x 62" x 106" (W x L x H)	3 hp	296 pcs.	32 kg	32 kg	504 pcs.
120 Tray	72" x 68" x 106" (W x L x H)	4 hp	424 pcs.	45 kg	45 kg	720 pcs.
160 Tray	81" x 127" x 106" (W x L x H)	5.5 hp	564 pcs.	61 kg	61 kg	960 pcs.

COOKIES DROP MACHINE



Silent Features

- Our simplified and fully customized model of cookies wire-cut dropping machine enables you to produce more varieties of cookies with ease.
- Touch screen will make the machine user-friendly for the operator to produce cookies of various varieties.
- Adjustable speed and time for depositing rollers.
- Heavy duty motors Gear Box and electronics circuit designed to tolerate varying power supply conditions.
- The machine is built to suit all conditions and can run 24 hrs. x 365 days continuously.

Specifications	Model	No. of Nuzzles	Tray Width	Max Production Capacity/Hour	Total Power (In HP/Kw)
	ABCDM - 5	5	13.5" (350 mm)	90 Kgs	2.0 / 1.5
	ABCDM - 6	6	15.5" (400 mm)	130 Kgs	2.5 / 1.9
	ABCDM - 7	7	17.5" (450 mm)	150 Kgs	2.6 / 2.0
	ABCDM - 9	9	23.5" (600 mm)	200 Kgs	4.2 / 3.2
	ABCDM - 12	12	13.5" (800 mm)	300 Kgs	5.2 / 4





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PLANETARY / PLANETARY DRY MIXERS

Silent Features

- User friendly design ensures efficiency, safety and durability
- Noiseless operation
- Permanently lubricated transmission for longer life
- Hardened alloy gears and shafts for more reliability and power



Accessories	Standard Accessories	Optional Accessories	Specifications	Model	Capacity (kg)	Power (HP/kW)	R.P.M.	Dimensions (mm)	Wt. (kg)
	Flat Beater	Spiral Dough Arm		ABP-20kg	20kg	1.50 / 1.10	99.176.320	655x568x1156	190
	Wire Whip			ABP-30kg	30kg	2.00 / 1.5	99.176.320	655x568x1156	200
	Bowl								
	Power 220/380V								

Capacity (per batch)	Ingredient	Agitator	Speed	20kg	30kg
	Whipped Cream	Wire Whip	Any	8.6 ltr	11.3 ltr
	Egg White	Wire Whip	Any	1.60 ltr (115)	1.94 ltr (150)
	Cake Sponge	Wire Whip	Any	15.2 kg	16.5 kg
	Cookie	Flat Beater	Second	25 kg	30 kg

- Ideal machine for cookies and cakes.
- With Inverter (AC Drive) multi-speed from 5% to 100% of the rated RPM is achieved.
- A quality mixing is obtained within 8-10 mints/Batch.
- Gives fine quality texture for the finished product
- Saves power up to 40%
- Higher yield than conventional machine



Specifications	Model	Capacity (ltr.)	Batter Capacity (kg)	No. of Speed	Power (HP)
	P-160	160	64	MULTISPEED	8.5
	P-80	80	32		5.5
	P-60	60	24		3.0
	P-40	40	16		2.0

SPIRAL MIXER

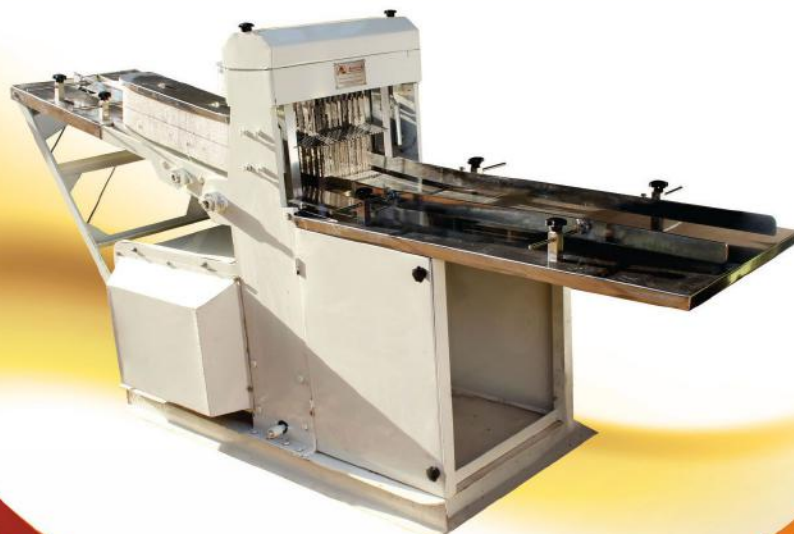


“The Mixer is highly efficient with durable spirals built to enhance the kneading quality of the dough. It enables to produce high quality Bread, Buns, Rusk, Pizza Base and many more products. This high dual speed Spiral Mixers is the right kneader for your hard dough and the best choice for quality bakers.”

Silent Features

- Homogenizes and oxygenates the dough
- Gearbox at the bowl increases strength and power
- Double speed kneading arm motor with programmable timers
- Bowl rotates in both directions
- Shuts down as soon as the guard is lifted
- Rollers guarantee bowl alignment
- Can Knead 20% of bowl capacity
- Direct supply of water in to the bowl through the connected water tank
- Ensures hygienic operations
- Illuminates while the dough is mixing
- Automatic timers for spiral hook

Specifications	Model	Flour Capacity (kg)	Dough Capacity (kg)	Spiral (HP / kW)	Bowl (HP / kW)	Dimensions (inches)
	ABSM -25	25	40	3.00 / 2.24	1.00 / 0.75	27x41x54 (WxDxH)
	ABSM -50	50	80	6.00 / 4.47	2.00 / 1.49	30x48x60 (WxDxH)
	ABSM -90	90	144	10.00 / 7.46	3.00 / 2.24	42x54x66 (WxDxH)



HIGH SPEED BREAD SLICER

Silent Features

- High production capacity
- Precision engineering design means reduced maintenance and less wear.
- Dynamically balanced crankshaft.
- Slicing blade angle set for optimum slicing efficiency.
- All stainless steel parts in contact with bread loaves.
- Suitable for the slicing of bread, rusk and cakes.
- Accuracy in Slicing

Specifications

Model	Slicing Thickness	Slicing Capacity	Weight Supply	Power (mm)	Dimensions
ABHSS-1800	9/12 mm	Upto 1800 loaves / hr	250 kg	4.0 hp / 415v / 80 Hz	111" x 53" x 24"
ABSBS-400	9/12 mm	Upto 400 / 400 grm	150 kg	1.0 hp / 415v / 50 Hz	98" x 25" x 52"
ABTBS-120	12 mm	Upto 120 loaves / hr	80 kg	25 hp / 220v / 50 Hz	29" x 29" x 29"

Silent Features

- Suitable for bread, cake and rusk.
- Noiseless and vibration free operations.
- Aluminum frame to ensure better grip on blades
- Accuracy of slicing.



BREAD TOAST SLICER

DECK OVENS



Silent Features

- ➔ Accurate sparking & flame sensor for each burner.
- ➔ Direct coupling of burners and blower with precise control air/ LPG mixing system.
- ➔ Independent microprocessor controlled flame failure monitor for burner.
- ➔ Independent digital temperature controller from 0-300 Deg c for top & bottom temperature zones.
- ➔ Accurate delivery of LPG by pressure regulator.
- ➔ Optimal LPG operating pressure - 2 to 5 kg/cm2.
- ➔ LPG source - industrial grade LPG pipeline / cylinder.
- ➔ LPG consumption - 300 gms +/- 10% per deck.
- ➔ Power source - Single phase 230v AC 5 Amps 50 Hz.
- ➔ Power requirement - 300 watts per deck.



Economics: Fuel & Power consumption calculations for normal daily operations.

Our Standard Model

Single Deck - 10 Tray Capacity • Double Deck - 20 Tray Capacity • Tripal Deck - 30 Tray Capacity

Tray Size 12" x 15"

PROVING / STEAMING CHAMBER

Silent Features

- ➔ For breads, buns, and croissants
- ➔ Warm temperature and controlled humidity encourage proving (fermentation) of dough
- ➔ Faster and higher rising of dough through increased activity of yeast
- ➔ Stainless steel body ensures durability, reliability, and low maintenance
- ➔ Internal light and large windows make monitoring easy
- ➔ Digital humidity controller



Specifications

Model	Dimensions (inches)	Heating Power	No. of Racks	Size of Racks
ABPC - 36 R2	77 x 43 x 75 (w x l x h)	6kw/220 V	2	20" x 27" x 66"
ABPC - 72 R2	97 x 55 x 75 (w x l x h)	9kw/220 V	2	28.5" x 35" x 66"

SOME OF OUR PREMIUM CLIENTS



Established in the year 2012, we, AROMA BAKE EQUIPMENTS, are one of the prominent manufacturers, traders and suppliers of an unmatched array of baking equipment such as Mixers with Timer, Rotary Ovens, Table Top Slicers and Dough Sheeters. All our offered products are highly in demand in the market and known among our esteemed patrons for some incomparable characteristics such as efficient functioning, durable standards, perfect design, easy to operate, low maintenance, safe to use, low power consumption, high performance, sturdy construction and longer service life. Under these categories we offer Spiral Mixer, Planetary Mixer, Rotary Rack Oven, Rotary Oven, Table Top Slicer, Bread Slicer and Dough Sheeter. Our offered products are fabricated and designed under the stern direction of our highly experienced professionals by making use of first-class grade basic material and with the aid of highly innovative technology. The offered products are obtainable in numerous shapes, sizes, designs and stipulations as per the precise & precise requirements of esteemed patrons. The fabrication process of these products is conducted at our well-furnished production unit in adherence with the set international guidelines and norms. We are able to deliver these products to each nook and corner of the country with our good transport facility and wide distribution network which is well-linked all means of transport.

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