

KIRTHY[®]
Industrial Equips

— Since 1994 —

The Choice of Quality Bakers



Empowering Bakers with Superior Machines & Expertise!

30⁺
YEARS
OF SERVICE

www.kirthyindequips.com



KIRTHY INDUSTRIAL EQUIPS

Pioneering Excellence in Bakery Machinery Since 1994

Kirthy Industrial Equips is a leading name in the bakery machinery industry, dedicated to delivering high-quality, technologically advanced, and functionally superior baking equipment. Established in 1994, our journey has been fueled by innovation, precision, and an unwavering commitment to serving global bakeries with cutting-edge solutions.

With over 30+ years of expertise, we specialize in manufacturing, importing, and servicing bakery equipment while also offering expert consultancy for setting up bakeries. Our vision is to empower bakers with efficient and reliable machines that simplify baking and enhance productivity.

A Legacy of Excellence & Expertise

Based in Chennai (Porur), Tamil Nadu, Kirthy Industrial Equips operates as a proprietorship firm led by Mr. K. Baskaran, a visionary with extensive managerial, mechanical, and technical knowledge. His dedication and futuristic approach have propelled our company to remarkable heights, making us a trusted partner in the bakery industry.

Our well-equipped showroom and team of skilled technical professionals ensure seamless installation, maintenance, and after-sales service, reinforcing our commitment to quality and customer satisfaction. In 2008, we expanded our horizons with offering a diverse range of smart, imported bakery machines tailored to meet evolving industry needs.

Quality & Customer Trust

At KIRTHY, we prioritize trust, quality, and exceptional service. Our expert team and customer-centric approach ensure that we deliver the finest bakery equipment at competitive prices. From small bakeries to large industries, our expertise and reliable service set industry standards. We sincerely thank our customers for their trust and remain committed to excellence and innovation.

We sincerely thank our valued customers for their trust and support. Your success inspires us, and we remain committed to innovation, excellence, and integrity in the baking industry.

PLANETARY MIXER



BT Food mixer



- POWERFUL MOTOR**
 BT motor is Taiwan technology which is strong and high efficiency.
- BELT DRIVEN**
 BT is with belt construction.
- EFFECTIVE TOOLS**
 BT comes with complete strong stainless steel whip/aluminum beater/aluminum hook, which ensure food is kneaded and turned to perfection.
- STRONG MIXING BOWL**
 Removable bowl is held effectively in place with firm handle lock. Easy operation and easy to clean up.
- EASY OPERATION**
 BT is with safety system with emergency stop, easy operation with a powerful 3 speed.
- GOOD STABILITY**
 The firm and stability base for BT makes it more strong and heavy duty.



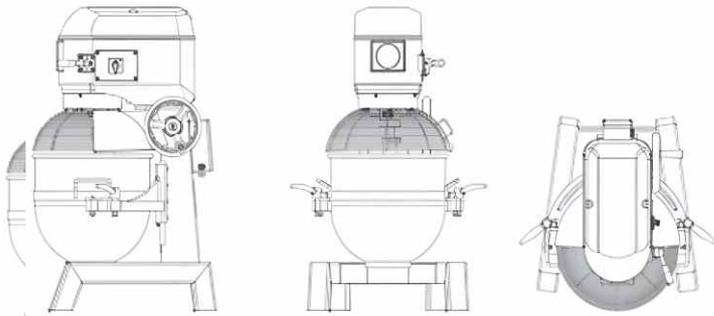
Hook



Beater



Whip



Larger bowl



Belt Driven

MODEL	BT10	BT20	BT40	BT60	BT80
VOLTAGE(V)	220v	220v	220v / 380v	380v	380v
POWER (KW)	0.55	0.73	1.28	2.2	2.9
BOWL VOLUME(L)	10	20	40	60	80
MAX KNEADING CAPACITY(KG)	1.5	3	6	8	15
MIXING SPEED(RPM)	110/178/355	110/200/420	80/160/388	74/155/388	75/111/220
N.W.(KG)	58	82	153	230	480
DIMENSION(mm)	450*432*680	835*525*500	637*630*1011	724*652*1300	1205*740*1660

PLANETARY MIXER



BH-B/K Food mixer



- **STRONG GEAR CONSTRUCTION**
BH-B/K series is used strong copper gear construction with European technology. Main electric parts are European standard.

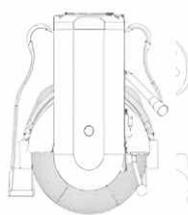
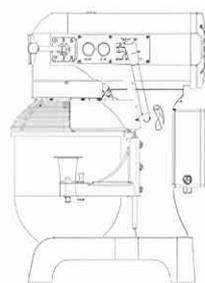
- **EFFECTIVE TOOLS**
BH-B/K comes with complete strong stainless steel beater, dough hook strong whip, which ensure food is kneaded and turned to perfection.

- **STRONG MIXING BOWL**
Removable bowl is held effectively in place with firm handle lock. Easy operation and easy to clean up.

- **EASY OPERATION**
BH-B/K is with CE approved and emergency stop and double safety system easy operation with a powerful 3 speed.

- **STRONG ERGONOMIC HANDLE**
The ergonomically designed bowl up and down handle is very strong and easy to operate.

- **GOOD STABILITY**
The firm and stability base for BH-B/K makes it more strong and heavy duty.



Hook



Beater



Whip



Food-Grade Stainless Steel



Limit Switch



Powerful Mixing Speed



Larger bowl



Gear Driven

MODEL	BH10B/K	BH20B/K	BH30B/K	B40K
VOLTAGE(V)	220V	220V	220V	380V
POWER (KW)	0.45	0.75	1.1	2.2
BOWL VOLUME(L)	10	20	30	40
MAX KNEADING CAPACITY(KG)	1	3	3.5	8
MIXING SPEED(RPM)	100/178/390	105/180/408	105/180/408	104/206/399
N.W.(KG)	60	80	103	165
DIMENSION(mm)	450*366*666	520*420*760	545*440*882	640*530*1000

PLANETARY MIXER



MODEL	BH10C	BH20F	BH30F	BH40F
VOLTAGE(V)	220V	220V	220V	380V
POWER (KW)	0.45	0.75	1.1	1.5
BOWL VOLUME(L)	10	20	30	40
MAX KNEADING CAPACITY(KG)	1	3	4	5.5
MIXING SPEED(RPM)	100/178/390	110/200/420	110/200/420	80/160/310
N.W.(KG)	56	76	100	140
DIMENSION(mm)	450*350*640	540*450*860	545*488*925	620*630*1011

STAND MIXER



MODEL	TB7L-200Y	TB7L-300A
BODY MATERIAL	Aluminium Alloy	Steel Plate Stretching
COLOUR	White	White
BOWL CAPACITY (L)	7	7
POWER(w)	320	380
SURFACE QUANTITY	Optional 300g	Optional 300g
DISPERSAL VOLUME(L)	1.5	1.5
MIXING VOLUME	Optional 500g	Optional 500g
MATERIAL of ACCESSORIES	201 Stainless Steel	201 Stainless Steel
N.W /G.W(kg)	12.5 /14	18 / 19.5

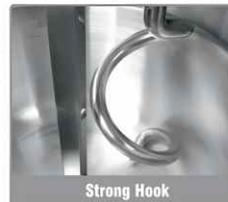
SPIRAL DOUGH MIXER (PREMIUM)



BSM Spiral Mixer



- FASHION DESIGN**
 Firm durable body, reliable quality and easy to operate for all kinds of dough.
- BELT CONSTRUCTION**
 BSM series is used high quality belt construction with high efficiency.
- HIGH POWER WITH DIGITAL CONTROL**
 Considerable rotating speed, high efficiency and excellent mixing result.
- SAFETY SWITCH**
 Equipped with safety cover and double safety switch.
- EFFECTIVE TOOLS AND DOUBLE ACTIVE**
 BSM spiral mixer comes with complete strong stainless steel dough hook, both the hook and the bowl can revolve synchronously which increase mixing speed and improve the efficiency.
- STRONG MIXING BOWL**
 The food hygienic standard stainless steel mixing bowl can revolve with the hook synchronously.
- EASY OPERATION**
 Single speed with switch buttons and indicator light as standard.
- GOOD STABILITY**
 The strong and firm and stability base for BSM spiral mixer makes it more durable and heavy duty.



Strong Hook



Digital control panel

MODEL	BM-15KG	BM-25KG	BM-50KG	BM-75KG	BM-100KG
VOLTAGE(V)	380V	380V	380V	380V	380V
POWER (KW)	2.2	3.4	5.6	10.1	11
BOWL VOLUME(L)	40	80	130	200	260
MAX FLOUR CAPACITY(KG)	15	25	50	75	100
MIXING SPEED(RPM)	140/280	135/270	125/250	124/248	124/248
N.W.(KG)	175	300	420	690	740
DIMENSION(mm)	820*530*1060	900*625*1200	1120*720*1300	1350*810*1500	1440*900*1500
TANK SPEER (rpm)	12.8/25.5	17.8	17.2	15	15

SPIRAL DOUGH MIXER



DH Spiral Mixer



- **BELT CONSTRUCTION**
High-quality belt construction drives the flour mixer quietly and efficiency.
- **EASY OPERATION**
Double speed, clear and easy mechanical or digital control panel can be choose.
- **STRONG MIXING BOWL**
The stainless steel mixing bowl can revolve with the hook synchronously. Easy to operate and clean.
- **SAFETY COVER**
Safety cover can prevent injuries while using.
- **EFFECTIVE TOOLS**
The high-quality hook and bowl can mix dough effectively and efficiently
- **GOOD STABILITY**
The strong and firm and stability base for DH makes it more durable and heavy duty.



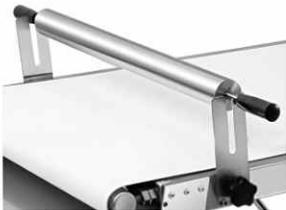
MODEL	DH-30	DH-40	DH-60
VOLTAGE(V)	220V	220V \ 380V	380V
POWER (KW)	1.5	2.2	2.4
BOWL VOLUME(L)	30	40	80
MAX FLOUR CAPACITY(KG)	10	15	25
MIXING SPEED(RPM)	120/240	125/250	138/276
N.W.(KG)	103	133	195
DIMENSION(mm)	730*445*860	754*490*1055	876*526*1120

DOUGH SHEETER



BM-Series

- **HEAVY DUTY ROLLER**
Hard chrome seamless roller for large dough weight capacity.
- **REASONABLE CONSTRUCTION**
Easy to remove&clean scraper assemblies with low replacement cost.
- **HYGIENE AND EASY CLEANING**
Quality food grade conveyor belt (not a cotton belt)
- **EASY TO CLEAN**
Allows easy access in folded position to conveyor drive-roller for cleaning.
- **SAFETY SWITCH**
Safety guards with internal safety switching.



Rolling rod



Foot switch option



MODEL	BM-520B	BM-520C	BM-650C
VOLTAGE(V)	220v/380v	380v	380v
POWER(KW)	0.55	0.55	0.75
ROLLING CAPACITY(KG)	5	5	6
THICKNESS RANGE(mm)	1 - 38	1 - 38	1 - 38
ROLLER SIZE(mm)	520	520	650
CONVEYOR TABLE(mm)	500*2160	500*2160	630*2400
DIMENSION(mm)	2230*880*640	2150(2480)*950*1570	2490(2720)*1080*1050
FOLDING SIZE(mm)	950*750*1080	930*680*1570	1065*680*1690
PACKAGE SIZE(mm)	950*750*1080	1030*750*1720	1150*750*1820
N.W.(KG)	160/190	190/230	230/280

DOUGH DIVIDER & ROUNDER SERIES



MODEL	BM-30S	BM-36S	BM-24S
DOUGH WEIGHT RANGE	30-100 pcs	20-70 pcs	50-125 pcs
VOLTAGE(v)	380v	380v	380v
POWER(kw)	0.75	0.75	0.75
PACKAGING SIZE(mm)	800*720*1560	800*720*1560	800*720*1560
N.W.(kg)	330/350	330/350	330/350
DIMENSIONS(mm)	740*570*2100	740*570*2100	740*570*2100

MODEL	BM-20H	BM-16H
DOUGH WEIGHT RANGE	100-800 g/pcs	125-1000 g/pcs
VOLTAGE(v)	380v	380v
POWER(kw)	1	1
CAPACITY	120 pcs/min	96 pcs/min
PACKING SIZE(mm)	890*770*1180	890*770*1180
N.W.(kg)	380/420	380/420
DIMENSION(mm)	810*750*1120	810*750*1120



HYDRALIC DOUGH DIVIDER

DOUGH MOULDER



Product Attribute	Specification
MODEL	BM - 301
VOLTAGE(v)	220V
TRAY SIZE(mm)	400*600
POWER(kw)	1.5
DIMENSIONS(mm)	1200*1050*1450
PACKAGE SIZE(mm)	1300*1200*1600
N.W / G.W(kg)	360 / 390

VOLUMETRIC DOUGH DIVIDER



Characteristics:

1. This set of equipment are used for production line to divide and round the dough continuously, suitable for large output demand, can also be used separately .
2. The dividing machine is equipped with food grade 304 stainless steel knives. The surface of the rounding machine is sprayed with Teflon, to prevent dough from sticking, easy to clean and maintain.
3. The dough is divided accurately and the divided dough weight range is large.
4. The machine is equipped with anchor and pulley for easy movement.

MODEL	BM-1P/2P/3P/4P	BM-800	BM-1000
CAPACITY	1P: 100-600g; 2000pcs/h 2P: 50-250g; 4000pcs/h 3P: 30-110g; 6000pcs/h 4P: 15-60g; 8000pcs/h	200-600g, max.8000pcs/h	80-1000g, max.8000pcs/h
VOLTAGE(v)	380v	380v	380v
POWER(kw)	1.5	0.5	0.5
DIMENSIONS(mm)	880*1200*1500	880*885*1400	1050*1050*1400
DIMENSIONS(mm)	800*1250*1600	1000*1000*1550 conveyor:1350*380*300	1200*1200*1550 conveyor:1350*380*300
N.W.(kg)	420/460	200/230	220/250

COOKIE DROPPER & CAKE DEPOSITER



MODEL	BM-CA400	BM-CA600	BM-CO400	BM-CO600	BM-CO400
NAME	Cake Filling Machine	Cake Filling Machine	Cookie Machine	Cookie Machine	Cake & Cookie Making Machine
CAPACITY	166 Trays/hr	250 Trays /hr	166 Trays /hr	250 Trays/hr	166 Trays /hr
TRAY SIZE	400*600	400*600	400*600	400*600	400*600
NOZZLES	6 No's	9 No's	6 No's	9 No's	6 No's
FEED PORT VOLUME(L)	35	55	35	55	35
VOLTAGE (v)	220V	220V	220V	220V	220V
POWER(kw)	2.5	2.5	2.5	2.5	2.52
DIMENSIONS (mm)	960*1700*1410	1190*1930*1410	960*1700*1410	1190*1930*1410	960*1700*1410
PACKAGE SIZE(mm)	1000*1790*1475	1220*1980*1475	1000*1790*1475	1220*1980*1475	1000*1790*1475
N.W.(kg)	320/350	400/450	320/350	400/450	400/450



VERTICAL CAKE CUTTER

MODEL	BM - 301
VOLTAGE(v)	220V
TRAY SIZE(mm)	400*600
POWER(kw)	1.5
DIMENSIONS(mm)	1200*1050*1450
PACKAGE SIZE(mm)	1300*1200*1600
N.W / G.W(kg)	360 / 390



DECK OVEN



Electric Oven



MODEL	WFC-101D	WFC-102D	WFC-103D	WFC-204D	WFC-309D
TRAY SIZE(mm)	400*600	400*600	400*600	400*600	400*600
TRAY CAPACITY	1 Deck 1 Tray	1 Deck 2 Tray	1 Deck 3 Tray	2 Deck 4 Tray	3 Deck 9 Tray
VOLTAGE(v)	220V/380V	220V/380V	220V/380V	380V	380V
FREQUENCY	50/60hz	50/60hz	50/60hz	50/60hz	50/60hz
POWER(kw)	4.4	6.6	8	13.2	18
TEMPERATURE	Room Temp ~300°C	Room Temp ~400°C	Room Temp ~400°C	Room Temp ~400°C	Room Temp ~400°C
DIMENSION(mm)	918*643*405	1220*805*595	1640*805*595	1220*805*1240	1640*805*1645
N.W (kg)	40	70	120	140	160

Gas Oven



MODEL	WFC-101Q	WFC-102Q	WFC-103Q	WFC-104Q	WFC-204Q	WFC-309Q
TRAY SIZE(mm)	400*600	400*600	400*600	400*600	400*600	400*600
TRAY CAPACITY	1 Deck 1 Tray	1 Deck 2 Tray	1 Deck 3 Tray	1 Deck 4 Tray	2 Deck 4 Tray	3 Deck 9 Tray
VOLTAGE(v)	220V	220V	220V	220V	220V	220V
FREQUENCY	50/60hz	50/60hz	50/60hz	50/60hz	50/60hz	50/60hz
POWER(kw)	0.1	0.1	0.1	0.1	0.2	0.3
TEMPERATURE	Room Temp ~300°C	Room Temp ~400°C				
DIMENSION(mm)	1000*725*595	1340*890*673	1760*890*673	1760*1090*673	1760*1090*673	1340*890*1363
N.W (kg)	67	90	140	180	180	200

DECK OVEN (PREMIUM)



Electric Oven



MODEL	WFC-101DIHT	WFC-102DJHT	WFC-103DJHT	WFC-204DJHT	WFC-309DJHT
TRAY SIZE(mm)	400*600	400*600	400*600	400*600	400*600
TRAY CAPACITY	1 Deck 1 Tray	1 Deck 2 Tray	1 Deck 3 Tray	2 Deck 4 Tray	3 Deck 9 Tray
VOLTAGE(v)	220V/380V	220V/380V	220V/380V	380V	380V
FREQUENCY	50/60hz	50/60hz	50/60hz	50/60hz	50/60hz
POWER(kw)	4.4	6.6	8	13.2	18
TEMPERATURE	Room Temp ~300°C	Room Temp ~400°C	Room Temp ~400°C	Room Temp ~400°C	Room Temp ~400°C
DIMENSION(mm)	918*643*405	1220*805*595	1640*805*595	1220*805*1240	1640*805*1645
N.W (kg)	40	70	120	140	160

Gas Oven



MODEL	WFC- 101QIHT	WFC- 102QJHT	WFC- 103QJHT	WFC- 104QJHT	WFC- 204QJHT	WFC- 309QJHT
TRAY SIZE(mm)	400*600	400*600	400*600	400*600	400*600	400*600
TRAY CAPACITY	1 Deck 1 Tray	1 Deck 2 Tray	1 Deck 3 Tray	1 Deck 4 Tray	2 Deck 4 Tray	3 Deck 9 Tray
VOLTAGE(v)	220V	220V	220V	220V	220V	220V
FREQUENCY	50/60hz	50/60hz	50/60hz	50/60hz	50/60hz	50/60hz
POWER(kw)	0.1	0.1	0.1	0.1	0.2	0.3
TEMPERATURE	Room Temp ~300°C	Room Temp ~400°C				
DIMENSION(mm)	1000*725*595	1340*890*673	1760*890*673	1760*1090*673	1340*890*1363	1760*890*1363
N.W(kg)	67	90	140	180	180	200



BREAD SLICER



MODEL	SLICING THICKNESS(mm)	BLADE QUANTITY	VOLTAGE	POWER(kw)	DIMENSIONS (mm)	N.W.(kg)
B31	12	31pcs	220v	0.37	720*546*720	70

PROOFER



MODEL	WFF - 16B	WFF - 32B	WFF-13AI	WFF-32AI
PANEL	Knob Controller	Knob Controller	Feather Touch	Feather Touch
CAPACITY	16 Trays Single Door	32 Trays Double Door	13 Trays Single Door	32 Trays Double Door
VOLTAGE(v)	220V	220V	220V	220V
TRAY SIZE (mm)	400*600	400*600	400*600	400*600
POWER(kw)	2.6	2.8	2.6	2.8
TEMPERATURE	~95°C	~95°C	~95°C	~95°C
DIMENSIONS(mm)	500*685*1705	1000*685*1985	485*685*1655	1000*685*1910

CUSTOM-MADE PRODUCTS



ROTARY RACK OVEN



Model& Capacity	TRAY SIZE(IN)	Bread (400 grms)	Buns (45 grms)	Dry Rusk (kg)	Sponge Cake (kg)
KY-60/64B	18x18 (450mmx450mm)	64 Loaves, 1 Trolley x 8 Shelves	192 No's, 1 Trolley x 12 Shelves	8kg, 1 Trolley x 12 Shelves	15kg, 1 Trolley x 14 Shelves
KY-70/80B	18x18 (450mmx450mm)	80 Loaves, 1 Trolley x 10 Shelves	224 No's, 1 Trolley x 14 Shelves	9.5kg, 1 Trolley x 14 Shelves	19kg, 1 Trolley x 14 Shelves
KY-80/120B	18x27 (450mmx700mm)	120 Loaves, 1 Trolley x 10 Shelves	336 No's, 1 Trolley x 14 Shelves	13-14kg, 1 Trolley x 14 Shelves	38kg, 1 Trolley x 14 Shelves
KY-90/168B	18x27 (450mmx700mm)	168 Loaves, 1 Trolley x 14 Shelves	432 No's, 1 Trolley x 18 Shelves	18-20kg, 1 Trolley x 18 Shelves	53kg, 1 Trolley x 14 Shelves
KY-110/210B	23.5x31.5 (600mmx800mm)	210 Loaves, 1 Trolley x 14 Shelves	630 No's, 1 Trolley x 18 Shelves	25-28kg, 1 Trolley x 18 Shelves	75kg, 1 Trolley x 14 Shelves
KY-130/336B	18x27 (450mmx700mm)	336 Loaves, 2 Trolley x 14 Shelves	864 No's, 2 Trolley x 36 Shelves	36kg, 2 Trolley x 36 Shelves	106kg, 2 Trolley x 28 Shelves
KY-170/420B	23.5x31.5 (600x800mm)	420 Loaves, 2 Trolley x 14 Shelves	1260 No's, 2 Trolley x 36 Shelves	50-56kg, 2 Trolley x 36 Shelves	150kg, 2 Trolley x 28 Shelves
KY-180/672B	18x27 (450mmx700mm)	672 Loaves, 4 Trolley x 14 Shelves	1728 No's, 4 Trolley x 72 Shelves	72kg, 4 Trolley x 72 Shelves	212kg, 2 Trolley x 56 Shelves
KY-220/840B	23.5x31.5 (600mmx800mm)	840 Loaves, 4 Trolley x 14 Shelves	2520 No's, 4 Trolley x 72 Shelves	100-112kg, 4 Trolley x 72 Shelves	300kg, 2 Trolley x 56 Shelves

CUSTOM-MADE PRODUCTS



ELECTRIC DECK OVEN



GAS DECK OVEN



BREAD SLICER



DOUGH KNEADER



CAKE MIXER



CUSTOMIZED HOT-CASES

CUSTOM-MADE PRODUCTS



BAKERY DISPLAY COUNTERS



STANDARDIZED REFRIGERATION EQUIPMENTS



TROLLEYS ,TABLES & BAKEWARE





4.3L

Specification	Value
Wattage (Input)	275 W
Motor Type	Alternative Current (AC) with Direct Drive
Peak Output Motor	0.2 HP
Voltage	220 - 240 V
Frequency	50 / 60 HZ
RPM (Speed 1-10)	50-200
Material Body	Die-Cast Zinc
Type Speed Control	Hybrid electronic
Dimensions Product	35.3 X 35.8 X 22.1 CM (H X W X D)
Net Weight	10.5 KG
Max. Dough Capacity	900G (6 CUPS) OF ALL PURPOSE FLOUR
Whole Wheat Flour Capacity	700G (5 CUPS)



● ● ● ● **4.9L**

Specification	Value
Wattage (Input)	300 W
Motor Type	Alternative Current (AC) with Direct Drive
Peak Output Motor	0.3 HP
Voltage	220 - 240 V
Frequency	50 / 60 HZ
RPM (Speed 1-10)	58 to 220
Material Body	Die-Cast Zinc
Type Speed Control	Hybrid electronic
Dimensions Product	36.2 X 22.2 X 34.3 cm (H X W X D)
Net Weight	10.6 Kg
Max. Dough Capacity	1 kg (8 cups) of all purpose flour
Whole Wheat Flour Capacity	800 g (6 cups) of whole wheat flour



6.9L

Specification	Value
Wattage (Input)	500 W
Peak Output Motor	1.3 HP (horsepower)
Motor Type	DC (direct current) with direct drive
Voltage	220 - 240 V
Frequency	50 / 60 Hz
R.P.M. (Speed 1 - 10)	40 - 200 RPM
Bowl Capacity	6.9 L
Type Speed Control	Electronic
Dimensions Product	41.9 Å - 28.7 x 37.1 cm (H x W x D)
Net Weight	12.2 Kg
Maximum Capacity - All-purpose flour	2.2 kg (16 cups)
Maximum Capacity - Whole wheat flour	1.75 kg (14 cups)



Features:

AIR.Plus– Air is the medium for the heat transmission and thereafter the means to bake products. The performance of air flow is fundamental to obtain uniformity of baking in all the points of the single tray and in all the trays. For this reason the air flow inside the chamber plays a leading role in the design of all UNOX LineMicro™ ovens. The AIR.Plus technology has been designed by UNOX to obtain perfect distribution of the air and heat inside the baking chamber. At the end of the baking, thanks to the AIR.Plus technology, foods have a uniform external color and their consistency will remain intact for several hours. The AIR.Plus technology ensures perfect uniformity within every single pan, on all trays, from the top one to the bottom one.

DRY.Plus– The presence of humidity during the last phases of the baking of leavened products can compromise the achievement of the desired result. DRY.Plus technology allows the rapid extraction of the humidity from the baking chamber released by the food. DRY.Plus technology ensures the texture of the baked products, allowing to obtain a dry and well-structured internal structure and a crisp and crumbly external surface.

Baking Essentials– Within the UNOX research applied to the baking process we could not miss particular attention to accessories and equipment needed to increase the versatility of the oven for your everyday use. There is a Baking Essentials solution for each type of product: from croissants to pizzas, from biscuits to a salt cake. The innovative Baking Essentials pans and grids allow the ability to deal with all types of baking, otherwise only possible with additional professional equipment, for example traditional pizza ovens or static pastry ovens.



LineMiss XF023



LineMicro XF043



LineMiss XFT-133

Model	Capacity	Pitch	Power Source	Electrical Power	Dimensions WxDxH	Weight
XF023	4 460×330	70 mm	230 V ~ 1N	3.0 kW	600x472x587 mm	22 kg
XF043	4 600×400	70 mm	230 V ~ 1N / 400 V ~ 3N	5.3 / 3.2 kW	800x472x706 mm	44 kg
XFT-133	4 4600×330	75 mm	230 V ~ 1N	3.0 kW	600x651x509 mm	31 kg



Easy, simple, quick and durable.

BAKERLUX SHOP.Pro GO is a pure convection oven. A tireless oven that was designed specifically for baking frozen croissants or for finishing prebaked frozen bread. Perfectly suited to the typical needs of cafes, snack bars, and smaller retail shops that don't need to bake delicate items.

BAKERLUX SHOP.Pro GO doesn't require water supply and is specifically equipped for the installation of the BAKERLUX SHOP.Pro waterless hood to reduce baking odours, allowing them to be installed anywhere in the shop.



BAKING PARAMETERS

- 3 BAKING STEPS
- 0 - Inf TIMER
- 30 - 250°C TEMPERATURE
- 0-20-40-60-90-100% HUMIDITY
- 3 FAN SPEEDS

UNOX INTELLIGENT PERFORMANCE

- ADAPTIVE COOKING
- AUTO SOFT
- SMART PREHEATING
- AUTO MATIC
- 54 FACTOR COOKING

QUICK FUNCTIONS

- 99 PROGRAMS
- PROOFER CONTROL
- OPTIONAL WIFI & LAN
- MULTI-TIME
- AUTOMATIC BAKING



XEFT-04HS-ELDV



XEFT-04EU-ELDV



XEFT-04EU-ETRV



XEFT-06EU-ELRV

Model	XEFT-04HS-ELDV	XEFT-04EU-ELDV	XEFT-04EU-ETRV	XEFT-06EU-ELRV
Commercial name	ARIANNA	ROSSELLA	ROSSELLA.MATIC	VITTORIA
Power supply	Electric	Electric	Electric	Electric
Type of control	LED	LED	TOUCH	LED
Number of trays	4 trays	4 trays	4 trays	6 trays
Tray size	460x330	600x400	600x400	600x400
Pitch	75 mm	75 mm	75 mm	75 mm
Frequency	50 / 60 Hz			
Voltage	230V 1N~	400V 3N~	400V 3N~	400V 3N~
Weight	39 kg	57 kg	57 kg	72 kg
Electric power	3.5 Kw	6,9 Kw	6,9 Kw	10,3 kW
Nominal gas power max.	----	-----	----	-----
Width	600 mm	800 mm	800 mm	800 mm
Depth	669 mm	811 mm	811 mm	811 mm
Height	500 mm	500 mm	502 mm	682 mm

BAKERY LINE SOLUTION



COOKIE PRODUCTION LINE

- Step 1: Use the planetary mixer to mix
- Step 2: Use cookie machine to form
- Step 3: Use rotary oven to bake

CAKE PRODUCTION LINE SOLUTION

- Step 1: Use the planetary mixer to mix
- Step 2: Use Cake filling machine to form
- Step 3: Use rotary oven to bake



ROUNDER BREAD PRODUCTION

- Step 1: Use the dough mixer to mix the flour into a dough
- Step 2: Use semi-automatic dough divider and rounder to round the dough
- Step 3: Use proofer room to proof bread.
- Step 4: Put it on the trolley
- Step 5: put the trolley into the rotary oven for baking



TOAST BREAD PRODUCTION LINE ONE

- Use spiral mixer to prepare the dough.
- Use hydraulic dough divider to divide the dough into equal pieces.
- Use mini toast moulder to make toast dough.
- Use proofer room to proof the toast dough.
- Use rotary oven to bake toast bread.
- Use toast slicer to slice toast bread into equal pieces.



WE ARE PROUD TO BE AN ASSOCIATE DEALER WITH THE FOLLOWING BRANDS

 AUTHORISED DISTRIBUTOR				
STAND MIXER	BAKERY EQUIPMENTS	PLANETARY MIXER	BAKERY EQUIPMENTS	BAKERY EQUIPMENTS
				
PLANETARY MIXER	BAKERY EQUIPMENTS	BAKERY EQUIPMENTS	BAKERY EQUIPMENTS	MEAT SLICER
				
FOOD PROCESSING MACHINES	FOOD PROCESSING MACHINES	CONVECTION & COMBI OVEN	CONVECTION & COMBI OVEN	REFRIGERATION EQUIPMENTS
				
REFRIGERATION EQUIPMENTS	REFRIGERATION EQUIPMENTS	REFRIGERATION EQUIPMENTS	REFRIGERATION EQUIPMENTS	FOOD PROCESSING MACHINES
				
BLENDERS	COFFEE MACHINE	COFFEE MACHINE	COFFEE MACHINE	COFFEE MACHINE



KIRTHY INDUSTRIAL EQUIPS

Mfrs: Bakery Machines, Oven (Ele, Lpg) & Display Counter
Bakery Machine Importer & Exporter

✉ kirthyindequips@gmail.com

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📷 kirthy_industrial_equips_1994

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