

Professionals' Preferred Bakery Machines



Planetary Mixers

These high performance and durable planetary food mixers from **Toastmaster** are suitable for mixing of flour, food-stuff and also egg beating.

- The dough arm is suitable for heavy bread dough. 45~50% water is suggested to be added to the flour. (Set machine at LOW SPEED)
- The beater is suitable for thin batters, cakes, crushed or powdered, pasty foods like stuffing etc. (Set machine at MIDDLE SPEED)
- Wire whip is suitable for mixing liquid foods, whipping cream and beating eggs. (Set machine at HIGH SPEED)

(Machine must be stopped to change speeds. Do not mix dough at middle or high speed.)



BM 20



BM 40

Technical Specifications - Planetary Mixers

| Product | Model | Bowl Volume | Power | Max Kneading Capacity | Mixing Speed (rpm) | Dimensions (W x D x H) in mm | Electricals |
|-----------------|-------|-------------|--------|-----------------------|---------------------------------|------------------------------|------------------|
| Planetary Mixer | BM 20 | 20 ltrs. | 1.1 kW | 5* kgs. | Whisk-462, Beater-317, Hook-197 | 530 x 460 x 880 | 220V/50 Hz./1 Ph |
| Planetary Mixer | BM 40 | 38 ltrs. | 1.5 kW | 8* kgs. | Whisk-520, Beater-187, Hook-120 | 600 x 570 x 1020 | 220V/50 Hz./1 Ph |

* Max kneading capacity means maximum weight after flour pre-mixed with 50% of water.

Spiral Mixers

These high performance and durable spiral mixers from **Toastmaster** are widely used for dough mixing application in bakeries, hotels and restaurants. In the spiral technology, both the mixer and bowl revolve simultaneously, thus giving a greatly improved mixing effect.

- Safety cover is provided in all spiral mixers.
- All parts that come in contact with food are made of stainless steel.



HS 20, Single Speed



HS 40 A, Two Speed

Technical Specifications - Bakery Mixers

| Product | Model | Bowl Volume | Power | Max Kneading Capacity | Mixing Speed (rpm) | Bowl Speed (rpm) | Dimensions (W x D x H) in mm | Electricals |
|--------------|--------|-------------|------------|-----------------------|--------------------|------------------|------------------------------|-------------------|
| Spiral Mixer | HS 20 | 21 ltrs. | 0.75 kW | 8 kgs. | 185 | 15 | 690 x 380 x 730 | 220V/50 Hz./ 1 Ph |
| Spiral Mixer | HS 40A | 40 ltrs. | 1.1/2.2 kW | 16 kgs. | 101/202 | 8/16 | 870 x 480 x 935 | 380V/50 Hz./3Ph |

With a view to ensure ongoing product enhancement / development, Celfrost reserves the right to change any specifications, without prior notice

Blast Chillers & Shock Freezers

The powerful Celfrost Professional Blast Chillers / Freezers are most ideal for reducing the temperature of cooked food from 90°C to +3°C or - 18°C rapidly thereby rendering it safe from bacterial growth and fit for ensuing storage and consumption later on. Available in 4 capacities, they are suitable for both GN 1/1 and 400x600 mm tray sizes.



Micro computer-control infrared baking ovens Electric/Gas

- The electric oven is powered by 3-Phase 380V supply.
- Ensure that the power switch, fuses and leakage protection meet the requirement of the oven.

| Models | Power | Dimensions (W x D x H in mm) | Production Rate | Volts | Weight (Kg) |
|--------|-------------|---------------------------------|--------------------|-------|----------------|
| EFO-2C | 6.4 KW | 1355 x 960 x 700 | 20 Kg/hr | 220 V | 130 |
| EFO-4C | 12.8 KW | 1355 x 960 x 1255 | 40 Kg/hr | 380 V | 220 |
| EFO-6C | 19.2 KW | 1355 x 960 x 1645 | 60 Kg/hr | 380 V | 310 |
| GFO-2C | 2800 Pa-LPG | 1355 x 960 x 700 | 45 MJ/Hr | 220 V | 185 |
| GFO-4C | 2800 Pa-LPG | 1355 x 960 x 1375 | 90 MJ/Hr | 220 V | 350 |
| GFO-6C | 2800 Pa-LPG | 1355 x 960 x 1835 | 135 MJ/Hr | 220 V | 500 |



EFO/GFO-2C



EFO/GFO-6C

Proofing Cabinet



CE

IDPF-16

These electric spray Proofers are designed to create appropriate proofing and fermenting environment for the dough. They provide an optimal combination of temperature and humidity – both of which can be regulated at the turn of separate knobs. Constructed in quality stainless steel, they can accommodate 16 pans. Easy to operate, safe and reliable; they are an ideal choice for any bakery.

Please ask for other related catalogues:

- Ice Machines
- Confectionary Showcases
- Professional Coffee Machines
- Catering Products
- Microwave & Impinger Ovens

Technical Specifications

| Product | Model | Power | Weight | Dimensions w x d x h | Electricals | Remarks |
|------------------|---------|-------|---------|----------------------|---------------|--------------------|
| Proofing Cabinet | IDPF-16 | 2 kW | 68 kgs. | 530 x 812 x 2015 mm | 220V / 50 Hz. | 35-40°C / 16 trays |

| Product | Model | Exterior Dimensions WxDxH (mm) | Internal Dimensions WxDxH (mm) | Pan support (GN 1/1) | Pan support (400x 600mm) | Net Weight (in kgs) | Power Supply | Refrigerant | Temperature Drop (°C) | Input Power (in watts) | Mode of Refrigeration |
|-----------------------------------|-------|--------------------------------|--------------------------------|----------------------|--------------------------|---------------------|---------------|-------------|---------------------------------|------------------------|-----------------------|
| Blast Chillers/ Blast Freezers | D3 | 800 x 815 x 945 | 660 x 640 x 330 | 3 sets | 3 sets | 80 | 230V/50Hz | R404a | (+90°C to +3°C in 90 minutes) | 703 | Ventilated |
| | D5 | 800 x 815 x 1015 | 660 x 640 x 400 | 5 sets | 5 sets | 95 | 230V/50Hz | R404a | | 801 | Ventilated |
| | D10 | 800 x 815 x 1645 | 660 x 640 x 870 | 10 sets | 10 sets | 150 | 230V/50Hz | R404a | (+90°C to -18°C in 240 minutes) | 1298 | Ventilated |
| | D14 | 800 x 815 x 2117 | 660 x 640 x 1170 | 14 sets | 14 sets | 210 | 380V/50Hz/3Ph | R404a | | 2000 | Ventilated |

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ISO9001:2000 CE CCC UL RoHS



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