



**A-One Bakery Machinery**  
A Class Baking Equipment



# Industrial Bakery Equipment

Our products are tried & trusted by leading bakers  
around the world.





## About Us

Embark on a journey of baking excellence with **Aone Bakery Industrial Bakery Equipment**, your trusted partner in elevating the art and science of large-scale baking. At Aone Bakery, we take pride in being at the forefront of the industry, providing cutting-edge bakery machinery designed to enhance efficiency, maximize productivity, and deliver unparalleled quality.

Our commitment to innovation is reflected in our comprehensive range of industrial bakery equipment, meticulously crafted to meet the unique demands of modern baking operations. From precision dough sheeters to high-capacity ovens, we offer a suite of solutions that cater to the diverse needs of bakeries, production facilities, and food enterprises worldwide.

What sets us apart is not just our advanced technology, but our dedication to customer success. Our team of experts is here to guide you through the process, ensuring that our equipment seamlessly integrates into your production workflow. We understand that your success is our success, and that's why we go the extra mile to provide unparalleled customer support and service.



## Rotary Rack Ovens

Aone Bakery 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) X	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 Dropping Machine

Transform your bakery into a haven of precision and efficiency with the AOne Bakery Equipment Cookies Dropping Machine. This cutting-edge tool ensures uniformity in every batch, eliminating the guesswork from manual dough dropping. Its automated functionality streamlines production, optimizing efficiency without compromising quality. The AOne Cookies Dropping Machine adapts seamlessly to your diverse menu, from classic cookies to artisanal delights. With user-friendly operation, this machine is designed for both seasoned bakers and newcomers alike. Elevate your cookie production with the AOne Cookies Dropping Machine – where perfection is guaranteed in every sweet creation.

## 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 Mixer

## 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
Flat Beater	Spiral Dough Arm
Wire Whip	
Bowl	
Power 220/380V	

## Specifications

Model	Capa- city (kg)	Power (HP/kW)	R.P.M.	Dimensions (mm)	Wt. (kg)
ABM-30kg	60 Ltr	1.50/1.10	99.176.320	655x568x1156	190
ABM-20kg	90 Ltr	2.00/1.5	99.176.320	655x568x1156	200



## Silent Features

- 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	MULTI SPEED	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	27×41×54 (WxDxH)
ABSM-50	50	80	6.00/4.47	2.00/1.49	30×48×60 (WxDxH)
ABSM-90	90	144	10.00/7.46	3.00/2.24	42×54×66 (WxDxH)





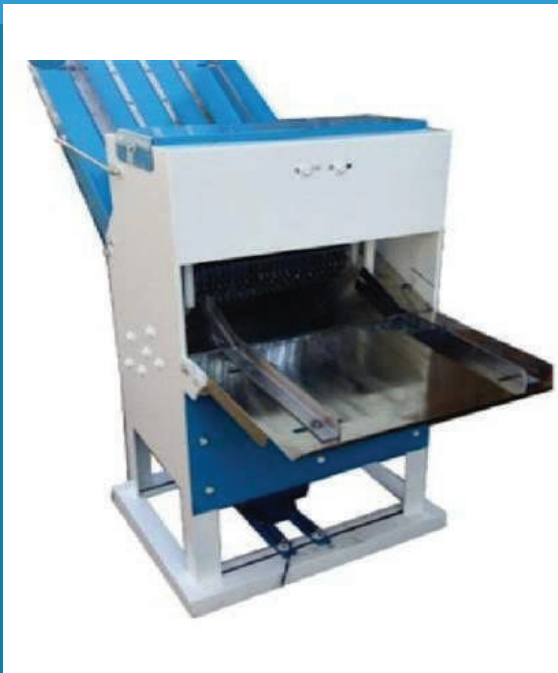
## Bread / Toast Slicer

### 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 batter grip on blades
- Accuracy of slicing.







## 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/cm<sup>2</sup>.
- 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"





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## Deck Ovens Gas + Electric

### Silent Features

- Provides consistent baking results.
- Often more efficient than electric ovens for large-scale baking.
- Rapid heat-up time for increased productivity.
- Allows baking different items simultaneously without flavor transfer.
- Some models offer this for crusty breads and other baked goods.
- Keep hot food hot and cold food cold.
- Models designed to minimize power consumption.
- Removable parts and smooth surfaces for hassle-free cleaning.

### Item Name and Description

Vol.:220V/50Hz/0.075KW

Dimension: 1050\*700\*550mm/41\*27\*22 Inch

N/G Weight:60KGS

Details:Tray size: 400\*600mm/16\*24 Inch

1.With flameout protected function.

2.Aluminum main gas pipe.

3.Pure copper branch gas pipe.

4.Alusteel inside baking chamber

5.Chamber size:670\*470\*190mm/26\*18\*7 Inch





## Proving / Steam 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"



## Bread Slicer

The machine is reliable running, easy operation and high efficiency. It is ideal machine to slice bread and cake.

### Specifications

Model	Dimensions (mm)	Power(kw)	Voltage(v)	Net Weight (kg)	Bread Thickness (mm)	Nom of Slices
BA-31	650X660X760	0.25	220	59	59	59





## Spiral Mixer

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## Silent Features

- Equipment with safety covers.
- The bowl and the part are made of stainless steel.
- Mixer & Bowl can revolve simultaneously to increase mixing speed and improve the effect.

## Specifications & Capacity

Model					Bowl Speed (R/Min.)	Net Weight (kg)	Max. Kneading (kg)
SM-20					70		8
SM-30					202	16	95
SM-40					16	127	16
SM-50	700X380X745	220	1.0	220	202	130	20
SM-80	730X430X810	220	1.1	220	210	429	25
SM-100	870X480X935	380	2.2	380	210	482	40
SM-130	920X530X935	380	2.2	380	210	522	50
	1122X682X1305	380	2.4	380			
	1160X650X1340	380	4.5	380			
	1222X750X1430	380	5.6	380			





## Dough Sheeter

### Silent Features

- They are especially suitable for pressing dough.
- Equipped with safety cover, these machines run smoothly, safely and reliably.
- They have features including robust structures, good-looking design, reliable performance and high automation.

### Specifications & Capacity

Model	Dimensions(mm)	Expanded W/H(mm)	Power(kw)	Stowed W/H(mm)	Net Weight(kg)	Roller Range(mm)
DST-400	780x1690x590	1690/590	0.4	780/660	110	1-35
DST-550	910x1890x590	1890/590	0.55	910/740	130	1-35
DS-400	760x2000x1040	2000/1040	0.6	620/1310	170	1-35
DS-550	900x2700x1100	2700/1100	0.55	700/1620	248	1-40
DS-650	1000x3100x1100	3100/1100	1.1	720/1720	288	1-40





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## Planetary Mixer

Model	Power (Kw)	Voltage (V)	Volume (Ltrs.)	Capacity (Kgs.)	Net Weight (kg)	Speed	Dimensions (LXWXH) mm
B5	0.3	220	5	0.5	15	1080 R/M	350x230x400
B7	0.4	220	7	1.0	20	1080 R/M	390x270x450
B10	0.6	220	10	2.0	43	2 Speed	420x370x660
B10K	0.75	220	10	2.5	50	3 Speed	420x370x660
B15	1.0	220	15	3.0	50	2 Speed	510x400x750
B20	1.1	220	20	5.0	70	3 Speed	540x430x780
B20K	1.25	220	20	5.5	80	3 Speed	540x430x780
B25	1.5	220	25	6.0	80	3 Speed	570x460x800
B30	1.5	220	30	7.0	90	3 Speed	680x540x950
B40	2.0	220	40	10.0	180	3 Speed	680x540x1150
B60	2.2	380	60	24.0	360	3 Speed	1030x620x1430







## Dough Divider

Revolutionize your bakery with our cutting-edge dough divider. Engineered for precision, this efficient tool effortlessly portions dough, ensuring uniformity in every batch. Compact and user-friendly, it accelerates your baking process, delivering consistent, high-quality results. Elevate your bakery's efficiency and craftsmanship with our state-of-the-art dough divider.

## Silent Features

- Delivers consistently uniform dough portions, enhancing product uniformity.
- Significantly reduces manual labor, accelerating the dough preparation process.
- Intuitive and easy to operate, requiring minimal training.
- Space-efficient, fitting seamlessly into any kitchen or bakery setup.

## Features

Power	:	0.75 Kw.
Voltage	:	220V
Productivity	:	36 Pcs./time
Dividing Wt.	:	30-120 grams/pc
Weight	:	190 Kg
Dimension	:	400x500x1100mm





## Pizza Oven

Model	Power (Kw)	Voltage (v)	Frequency (Hz)	Temperature Range (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (LXWXH) mm
EPO-1	3.01	220/380	50	50-300	54	630x420x130	930x620x360
EPO-1M	3.01	220/380	50	50-300	47	630x420x130	980x680x360
EPO-40X1	4.3	220/380	50	50-300	43	410x420x130	710x620x360
EPO-40X2	5.19	220/380	50	50-300	64	850x420x130	1130x620x360
EPO-33X3	5.94	220/380	50	50-300	98	1130x420x130	1330x620x360
EPO-33X6	10.38	220/380	50	50-300	100	1130x850x130	1330x1080x360
EPO-2M	6.02	220/380	50	50-300	93	630x420x130	980x680x600
EPO-40X1D	8.6	220/380	50	50-300	54	410x420x130	710x620x600
EPO-40X2D	10.38	220/380	50	50-300	83	850x420x130	1130x620x360



### Features:

- Variable speed conveyor belt.
- Adjustable cook time & temperature control.
- Conveyor speed is adjustable from 1-30 mins. of cooking time.



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## Electric Pizza Oven

### Silent Features

- Double temperature controller (Top & Bottom) to ensure baking more quickly and evenly.
- Used high quality infrared heating tubes to bake well and to achieve high temperature fast.
- The models use oven-stones to ensure high temperature support
- Double temperature controller (Top & Bottom) to ensure baking more quickly and evenly.
- Used high quality infrared heating tubes to bake well and to achieve high temperature fast.
- The models use oven-stones to ensure high temperature support

### Specifications & Capacity

Model	Power (Kw)	Voltage (M)	Frequency (Hz)	Temperature Range (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (LXWXH)/mm
PO-1 ST	1.6	220	50	50-300	24	410x420x130	560x570x280
PO-2 ST	2.4	220	50	50-300	33	410x420x130	560x570x480





## Deep Fat Fryers

### Silent Features

- Allows precise setting for different frying needs.
- Suitable for frying large batches, ideal for family meals or gatherings.
- Show when the fryer is on and when it has reached the desired temperature.
- Ensures the outside stays cool to the touch for safety.
- Makes it easy to drain oil from the food and simplifies cleaning.
- Enables monitoring of frying progress without opening the lid and causing oil splatter.
- Helps to prevent overcooking and ensures consistent results.
- Features like non-stick interior and detachable parts simplify the cleaning process.

### Specifications & Capacity

Model	Power (Kw)	Capacity (Lt.)	Dimensions (mm)
VIF-101	3	10	280X465X310
VIF-102	3+3	10+10	575X465X310
VIF-6	2.5	6	425X265X285
VIF-8	3.2	8	265X430X345
VIF-11	3.5	11	325X460X345
VL-1	3	6	220X400X315
VL-2	2.5X2	6+6	435X400X315
VL-5			
HDF-4	2.5	4	430X265X335
HDF-4+4	2.5X2	4+4	485X430X335
HDF-8	3.2	8	314X533X433
HDF-8+8	3.2X2	8+8	605X533X433
VIF-101V	4	10	280X460X325





## Food Display

### Silent Features

- Adjustable settings to maintain the optimal temperature for different types of food.
- Illuminates the displayed items, enhancing visibility and presentation.
- Maximizes display space, allowing for a variety of products to be showcased.
- Provides a clear view of the food while protecting it from contaminants.
- Some units offer humidity control to keep food fresh and prevent drying.
- Facilitates restocking and cleaning without disrupting the display.
- Allows for precise temperature and humidity adjustments.

### Specifications & Capacity

Model	Power (Kw)	Capacity (Lt.)	Dimensions (mm)
VIF-101	3	10	280X465X310
VIF-102	3+3	10+10	575X465X310
VIF-6	2.5	6	425X265X285
VIF-8	3.2	8	265X430X345
VIF-11	3.5	11	325X460X345
VL-1	3	6	220X400X315
VL-2	2.5X2	6+6	435X400X315
VL-5			
HDF-4	2.5	4	430X265X335
HDF-4+4	2.5X2	4+4	485X430X335
HDF-8	3.2	8	314X533X433
HDF-8+8	3.2X2	8+8	605X533X433
VIF-10IV	4	10	280X460X325





## Cake Display Counter

### Silent Features

- Adjustable thermostat for maintaining optimal temperature for different types of cakes.
- Energy-efficient LED lighting to enhance the visual appeal of the cakes while being cost-effective.
- High-quality, transparent glass for clear visibility and to maintain hygiene by preventing external contamination.
- Multiple shelves offering ample space and different levels for displaying a variety of cakes and pastries.
- Flexibility to adjust shelf heights to accommodate cakes of various sizes.

### Description

- Without Cooling ( Normal )
- Shelves : Base+3shelf
- Glass : Bend glass
- Cover area – 4Feet
- Dimension- 48\*26\*48 inch
- Insulation thickness – 50mm
- Insulating material – Polyurethan
- Body material – full SS
- Glass thickness – 10mm
- Compressor – Tecumseh
- Haevells wiring
- Digital thermostats
- Display sliding quality
- Compressor warranty – 1 year
- Good quality copper pipe





## Baking Tray & Molds

This Aluminium Bread cum Cake Tin is extremely convenient to use and is already a favorite in most of the kitchens. It comes handy especially for parties when you need to bake in huge numbers. Made up of good quality aluminium material, these moulds can be used in OTG, Pressure Cookers and Microwave (in Convection mode only).

### Silent Features

- This combo set of 2 pieces rectangular shape cake moulds comes in 2 sizes: 23 x 12 x 6 cm & 19 x 9.5 x 5 cm
- Non-toxic, non-staining and non-reactive with food
- Easy to Use and Clean
- Size: 8x6x2 Inch, Color Silver
- This tray is made of Food grade material and has multipurpose use in baking and roasting.
- These molds can be used in OTG, Microwave oven (in convection mode)
- Great for cookies, biscuits, laddu, cakes, pastries, burger buns, rosgullas etc.
- Please check dimensions of your oven before ordering.







# A-One Bakery Machinery

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## Contact Us



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