



DOUGH PRESSER

- Electric Knead and press machine has the characteristics of advanced structure, fine appearance, easy operation and high efficiency.
- It is suitable for paste making in hotels, restaurants and food processing factories .
- All parts in contact with food are made of stainless steel or steel with specially treated surfaces, which are durable in use and in conformity with national food hygiene standard.



HY500
Dough presser



AYM-300
Dough presser



AYM-110
Dough presser

TOAST MOULDER

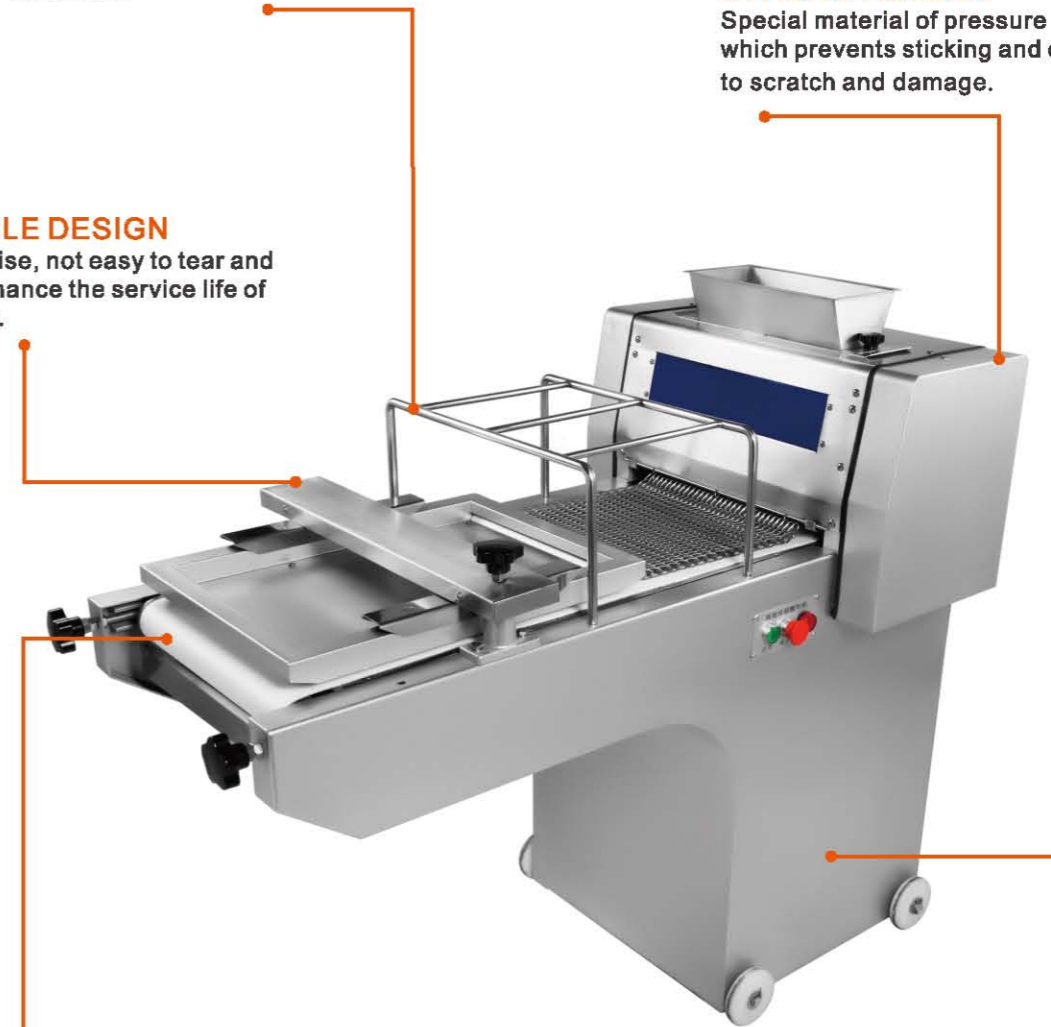
Special for degassing and shape repairing of bread such as toast hot-dog and French roll.

DURABLE DESIGN

Lower noise, not easy to tear and wear ,enhance the service life of machine.

STRONG ROLLER

Special material of pressure rollers which prevents sticking and difficult to scratch and damage.



AS-CG-38

PROFESSIONAL

The roller system can adjust depend on the size and hardness of dough and can make the dough structure more solid. In addition, the roller spacing and conveyor belt can be well adjusted by hand wheel.

EFFICIENT WORK

High work speed , exhaust sufficiently, it can get the most length of the dough without bubble.