

Bake like a professional



Middleby Celfrost makes life easier for bakers with its comprehensive range of Bakery Equipment viz., Spiral Mixers, Refrigerated Bakery Cabinets, Blast Chillers & Freezers, Nova Ovens, Electric Deck Ovens and Proofing Cabinets.

Planetary Mixers

These high performance and durable planetary food mixers from **Celfrost** 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.)



B 20 G



B 40

Spiral Mixers

These high performance and durable spiral mixers from **Celfrost** 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.



Electric Baking Ovens

- The oven is powered by 3-Phase 415V supply. Voltage fluctuation should be within 10%.
- Ensure that the power switch, fuses and leakage protection meet the requirement of the oven.
- The oven should be connected to the earth wire which conforms safety standard.
- 15 minute timer

Models	Power	Dimensions (W x D x H in mm)	Weight kg/hr	Volts
EFO-2C	6.8 KW	1400 x 1020 x 780	20	220 V
EFO-4C	13.6 KW	1400 x 1040 x 1300	40	380 V
EFO-6C	20.4 KW	60	380 V	



Proofing Cabinets



CE

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 13 pans. Easy to operate, safe and reliable; they are an ideal choice for any bakery.

PWX-13A

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
Twin Deck Oven	PO430-2	8.4 kW	135 kgs.	966 x 1002 x 675 mm	230V / 50 Hz.	2 trays
Single Deck Oven	PO430	4.2 kW	77 kgs.	966 x 1002 x 375 mm	230V / 50 Hz.	1 trays
Proofing Cabinet	PWX-13A	1.4kW	50 kgs.	490 x 710 x 1850 mm	220V / 50 Hz.	0-85 °C / 13 trays

Product	Model	Exterior Dimensions WxDxH (mm)	Internal Dimensions WxDxH (mm)	Pan support (GN 1/1)	Pan support (400x600mm)	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

MIDDLEBY CELFROST

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