



meichu

BAKING

# MOE SERIES

## ELECTRIC DECK OVEN

### Features

The pan rack is SS201.

Use electronic over-temperature module, more accurate than the traditional thermostat.

When the neutral wire and live wire is connected wrong, the controller will alarm to break, to prevent the circuit and electrical parts from burning.



Model		MOE-1Y-2	MOE-2Y-4	MOE-3Y-6	MOE-4Y-8
Spec		1 layer 2 trays	2 layer 4 trays	3 layer 6 trays	4 layer 8 trays
Service Temperture	[°C]	To 380	To 380	To 380	To 380
Voltage	[V/Hz]	380V / 50Hz			
Rated Input Power	[kW]	4.98	9.96	14.94	19.92
Dimention					
Width	[mm]	1260	1260	1260	1260
Deep	[mm]	1310	1360	1460	1460
High	[mm]	1400	1780	2100	2130
Net Weight	[kg]	245	355	500	580
Material		Ext: 201+Galvanized plate , Int: 1.2mm Alclad plate			
Pan Size	[mm]	400 x 600	400 x 600	400 x 600	400 x 600



# MOE SERIES

## ELECTRIC DECK OVEN

### Features

Efficient heating tube makes baking more efficient and even.

Inner liner is made of Plating aluminum plate, which is more durable and tough under high temperature.

Smoke-absorbing design for the hood to keep the whole machine cleaner.

Steam generator is optional.



MOE-1Y-3

MOE-2Y-6

MOE-3Y-9

Model		MOE-1Y-3	MOE-2Y-6	MOE-3Y-9
Spec		1 layer 3 trays	2 layer 6 trays	3 layer 9 trays
Service Temperture	[°C]	To 380	To 380	To 380
Voltage	[V/Hz]	380V / 50Hz		
Rated Input Power	[kW]	7.98	15.96	23.94
Dimension				
Width	[mm]	1690	1690	1690
Deep	[mm]	1310	1360	1460
High	[mm]	1400	1780	2100
Net Weight	[kg]	375	485	630
Material		Ext: 201+Galvanized plate , Int: 1.2mm Alclad plate		
Pan Size	[mm]	400 x 600	400 x 600	400 x 600





# MZE SERIES

## ELECTRIC DECK OVEN

### Features

Efficient heating tube makes baking more efficient and even.

And all the surface is coated with glaze, the glazed process could make there no fingerprint after your finger touch it.

When the neutral wire and live wire is connected wrong, the controller will alarm to break, to prevent the circuit and electrical parts from burning.

Steam generator is optional.



MZE-1Y-2



MZE-2Y-4



MZE-3Y-6

Model		MZE-1Y-1	MZE-1Y-2	MZE-2Y-4	MZE-3Y-6	MZE-4Y-8	MZE-2Y-6	MZE-3Y-9	MZE-3Y-12	MZE-2412S
Spec		1 layer 1 trays	1 layer 2 trays	2 layer 4 trays	3 layer 6 trays	4 layer 8 trays	2 layer 6 trays	3 layer 9 trays	3 layer 12 trays	2 layer 4trays & 12pans proofer
Service Temp.	[°C]	To 380	To 380	To 380	To 380	To 380	To 380	To 380	To 380	To 380 & To 60
Voltage	[V/Hz]	380V / 50Hz								
Rated Input Power	[kW]	3.3	6.75	13.5	20.25	27	15.3	23	30.6	14.3
Dimention										
Width	[mm]	970	1400	1400	1400	1400	1830	1830	1830	1400
Deep	[mm]	1170	1170	1170	1170	1170	1170	1170	1400	1170
High	[mm]	1430	1430	1710	1970	2260	1710	1970	1970	2040
Net Weight	[kg]	170	230	340	470	570	460	600	680	390
Material		Ext: 201+Galvanized plate , Int: 1.2mm Alclad plate								
Pan Size	[mm]	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600



# MZR SERIES

## GAS DECK OVEN

### Features

And all the surface is coated with glaze, the glazed process could make there no fingerprint after your finger touch it.

The handle is plastic dipping, the feel is good.

The intake valve uses double safety solenoid valve for more safety.

Heavy duty caster design with brakes for stable stand.



MZR-1Y-2



MZR-2Y-4



MZR-3Y-6

Model		MZR-1Y-2	MZR-2Y-4	MZR-3Y-6	MZR-2Y-6	MZR-3Y-9
Spec		1 layer 2 trays	2 layer 4 trays	3 layer 6 trays	2 layer 6 trays	3 layer 9 trays
Service Temperture	[°C]	To 380	To 380	To 380	To 380	To 380
Voltage	[V/Hz]	220V/50Hz				
Rated Input Power	[kW]	0.1	0.2	0.3	0.2	0.3
Dimention						
Width	[mm]	1400	1400	1400	1830	1830
Deep	[mm]	1160	1160	1160	1160	1160
High	[mm]	1480	1780	2015	1780	2015
Net Weight	[kg]	260	380	540	500	660
Material		Ext: 201+Galvanized plate , Int: 1.2mm Alclad plate				
Pan Size	[mm]	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600



# MGE SERIES

## ELECTRIC DECK OVEN

### Features

Visible glass window to permit real-time control of baking conditions.

Efficient heating tube makes baking more efficient and even.

Digital micro-computer controller can make the temperature more accurate.

The interlayer design of the rear smoke baffle prevents the temperature in the cabinet from falling rapidly.



MGE-2Y-6



MGE-3Y-9



Intelligent Control   Open The Door Down   Baking Evenly   Double-Glazed Windows   Lighting System



MGE-1Y-2



MGE-2Y-4



MGE-3Y-6

Model		MGE-1Y-1	MGE-1Y-2	MGE-2Y-4	MGE-3Y-6	MGE-2Y-6	MGE-3Y-9	MGE-3Y-12	MGE-2412S
Spec		1 layer 1 trays	1 layer 2 trays	2 layer 4 trays	3 layer 6 trays	2 layer 6 trays	3 layer 9 trays	3 layer 12 trays	2 layer 4trays & 12 pans proofer
Service Temp.	[°C]	To 380	To 380	To 380	To 380	To 380	To 380	To 380	To 380 & To 60
Voltage	[V/Hz]	380V / 50Hz							
Rated Input Power	[kW]	3.3	6.6	13.2	19.8	16	24	36	14
Dimention									
Width	[mm]	810	1240	1240	1240	1670	1670	1670	1240
Deep	[mm]	860	860	860	860	860	860	1060	860
High	[mm]	625	625	1470	1515	1470	1515	1515	1810
Net Weight	[kg]	75	115	195	255	245	342	400	235
Material		Ext: 430+Galvanized plate , Int: 0.7mm Alclad plate							
Pan Size	[mm]	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600







# MGR SERIES

## GAS DECK OVEN

### Features

- Visible glass window to permit real-time control of baking conditions.
- Efficient heating tube makes baking more effient and even.
- Digital micro-computer controller can make the temperature more accurate.
- The interlayer design of the rear smoke baffle prevents the temperature in the cabinet from falling rapidly.




Intelligent Control
Open The Door Down
Baking Evenly
Double-Glazed Windows
Lighting System



MGR-2Y-6

MGR-3Y-9



MGR-1Y-2

MGR-2Y-4

MGR-3Y-6

Model		MGR-1Y-2	MGR-2Y-4	MGR-3Y-6	MGR-2Y-6	MGR-3Y-9
Spec		1 layer 2 trays	2 layer 4 trays	3 layer 6 trays	2 layer 6 trays	3 layer 9 trays
Service Temperture	[°C]	To 380	To 380	To 380	To 380	To 380
Voltage	[V/Hz]	220V/50Hz				
Rated Input Power	[kW]	0.1	0.2	0.3	0.2	0.3
Dimention						
Width	[mm]	1340	1340	1340	1770	1770
Deep	[mm]	950	950	950	950	950
High	[mm]	900	1780	1940	1780	1940
Net Weight	[kg]	140	250	360	300	410
Material		Ext: 430+Galvanized plate , Int: 0.7mm Alclad plate				
Pan Size	[mm]	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600



# MGE-B SERIES

## ELECTRIC DECK OVEN



### Features

The oven has a nice appearance and strong practicability, and is more suitable for shopping malls, supermarkets, and bakeries.

Visible glass window to permit real time control of baking conditions.

Efficient heating tube makes baking more efficient and even.

Digital microcomputer controller can make the temperature more accurate.

The inter layer design of the rear smoke baffle prevents the temperature in the cabinet from falling rapidly.

The whole series is equipped with an electronic intelligent over-temperature module, which is more accurate than the traditional temperature limiter.

Model		MGE-1Y-1B	MGE-1Y-2B	MGE-2Y-2B	MGE-2Y-4B	MGE-3Y-3B	MGE-3Y-6B
Spec		1 layer 1 tray	1 layer 2 trays	2 layers 2 trays	2 layers 4 trays	3 layers 3 trays	3 layers 6 trays
Service Temperture	[ C ]	To 380	To 380	To 380	To 380	To 380	To 380
Voltage	[V/Hz]	380V / 50HZ	380V / 50HZ	380V / 50HZ	380V / 50HZ	380V / 50HZ	380V / 50HZ
Rated Input Power	[kW]	3.3	6.6	6.6	13.2	9.9	19.8
Dimention							
Width	[mm]	810	1240	810	1240	810	1240
Depth	[mm]	860	860	860	860	860	860
Height	[mm]	625	625	1120	1120	1515	1515
Net Weight	[kg]	75	115	130	175	190	245
Material		Ext: 430+Galvanized plate, Int: 0.7mm Alclad plate					
Pan Size		400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600



# MOE SERIES

## BUILT-UP CABINET

### Features

- The oven built-up on the proofer cabinet, save more space.
- Independent temperature control design is more convenient for operation.
- Upgraded heating tube ,high efficiency, fast heating and 304 material tube.
- Heavy duty caster design with brakes for stable stand.



Model		MOE-2412S
Spec		1 layer 2 trays
Service Temperture	[°C]	To 380 & To 60
Voltage	[V/Hz]	380V / 50Hz , 220V / 50Hz
Rated Input Power	[kW]	9.96 , 0.7
Dimention		
Width	[mm]	1260
Deep	[mm]	1360
High	[mm]	2015
Net Weight	[kg]	455
Material		Ext: 201+Galvanized plate , Int: 1.2mm Alclad plate
Pan Size	[mm]	400 x 600



# MFE SERIES

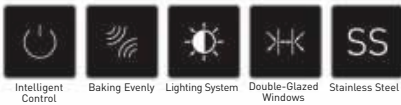
## CONVECTION OVEN

### Features

The baking tray is placed in the oven in the air so that the internal hot air convection, so the baking uniformity is good.

Fast heating and high efficiency

Thick isolation and save energy.



MFE-4D



MFE-5D

Model		MFE-4D	MFE-5D	MFE-10D
Spec		4 trays	5 trays	10 trays
Service Temperture	[°C]	To 300	To 300	To 300
Voltage	[V/Hz]	380V / 50Hz		
Rated Input Power	[kW]	6.5	9.5	19
Dimention				
Width	[mm]	780	780	780
Deep	[mm]	1235	1235	1235
High	[mm]	640	690	1700
Net Weight	[kg]	120	150	270
Pan Size	[mm]	400 x 600	400 x 600	400 x 600



# COMBINATION OVEN



## Features

The oven supports customer customization, the upper layer of convection oven, the middle layer of deck oven, and the lower layer of proofer cabinet.

One equipment with three functions, user-friendly, and the most space-saving to meet various baking needs.



Model		All	Convection Oven	Deck Oven	Proofer Cabinet
Spec		/	5 trays	1 layer 1 tray	12 trays
Service Temperture/Humidity	[ °C ]	/	To 300	To 380	To 60/Indoor humidity~99%
Voltage	[V/Hz]	/	380V/ 50HZ	380V/ 50HZ	220V/ 50HZ
Rated Input Power	[kW]	13.8	9.5	3.3	1
Dimention					
Width	[mm]	780	/	/	/
Depth	[mm]	1240	/	/	/
Height	[mm]	2160	/	/	/
Pan Size	[mm]		400 x 600	400 x 600	400 x 600



# MKJ-7S

## ROTARY CHICKEN ROTISSERIE

### Features

The oven is designed with front and rear visible glass doors, so the chicken roasting process can be seen at a glance.

The chicken rack can be disassembled and replaced at will, which is convenient and practical.

The furnace adopts advanced LCD screen computer controller, the content display is more comprehensive, it has the functions of temperature control freely, rotation, segment 1-5, etc., and has the advantages of fast heating and uniform baking.



Model		MKJ-7S
Spec		7 forks /21 chickens
Service Temperture	[    ]	To 300
Voltage	[V/Hz]	380V / 50HZ
Rated Input Power	[kW]	9.3
Dimention		
Width	[mm]	1000
Deep	[mm]	880
Height	[mm]	1080
Net Weight	[kg]	200
Material		Ext: 1.2mm SS201+0.6mm glass, Int: 1.5mm SS304+0.6mm glass

# E1500

## TUNNEL FURNACE



### Features

The furnace adopts Japanese Mitsubishi LCD touch screen, PLC module with 20 sets of memory programs, each heating tube is independently controlled, and can be operated automatically and manually.

Each temperature zone is equipped with independent air supply tubes and gas tubes, and the combustion is more stable with PID automatic adjustment and temperature correction functions.

All gas control parts are from foreign brands such as Japan, the United States, Germany, etc., which makes the roasting more even.

All electrical appliances are imported or foreign joint venture brands, and the electrical appliances are stable when used.

High-quality mineral wool board, high density, compartment design, outstanding heat preservation.

Model		E-1500	E-2100	E-2700
Spec		2 treys	3 treys	4 treys
Service Temperture	[°C]	To 380	To 380	To 380
Voltage	[V/Hz]	380V / 50HZ	380V / 50HZ	380V / 50HZ
Average Rated Input Power	[kW/m/h]	9	11	15
Dimention				
Int Width	[mm]	1500	2100	2700
Ext Width	[mm]	2260	2860	3460
Height	[mm]	2350	2350	2350
Net Weight	[kg/m]	1000	1200	1500
Pan Size	[mm]	400 x 600	400 x 600	400 x 600

Model		G-1500	G-2100	G-2700
Spec		2 trays	3 treys	4 trays
Service Temperture	[°C]	To 380	To 380	To 380
Voltage	[V/Hz]	380V / 50HZ	380V / 50HZ	380V / 50HZ
Average Rated Input Power	[kW/m/h]	1.0	11	2.0
Dimention				
Int Width	[mm]	1500	2100	2700
Ext Width	[mm]	2260	2860	3460
Height	[mm]	2350	2350	2350
Net Weight	[kg/m]	1000	1200	1500
Pan Size	[mm]	400 x 600	400 x 600	400 x 600

# VENTILATED RACK OVEN

## Features

High quality stainless steel and the imported components to ensure the reliability and high performance of the oven.

Utilizing Sweden Bentone burner and Japan NSK bearings that has excellent heat resistance, strong security and long service time.

Fast heating SS309 heat exchanger with low-temperature exhaust emission and energy saving advantages.

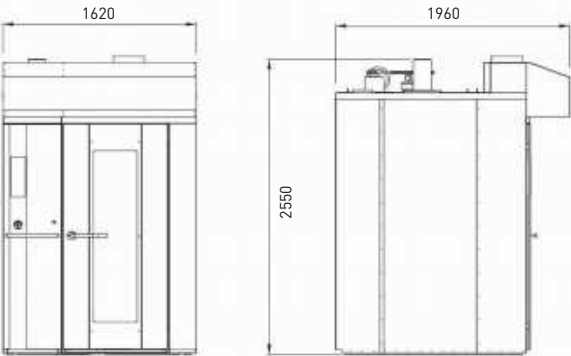
Modular design and compact structure, easy to install.

Excellent heat convection circulation system can produce high heat and low speed air circulation, ensures uniform baking effect, good expansion and good moisture preservation.

Large amount of steam: up to 5kg of water can be evaporated at 200°C each time, suitable for French Bread.



Model		MXZ-30G	MXZ-30D	MXZ-30E
Power Source		Gas(CNG/LNG)	Diesel(-20#~0#)	Electric
Power	[KW]	1.6	1.6	47
Rated Current	[A]	3	3	72
Heat Output	[Kcal/h]	49870	49870	/
Gas Inlet Pressure	[kPa]	3.5~6	/	/
Voltage		380V(3P+N+PE)/ 50HZ		
Program Quantity		16 (P11-P16 have 5-phase control )		
Service Temperture		To 300°C (Adjustable)		
Baking Time	[min]	0-99(Adjustable)		
Steaming time	[s]	0-99(Adjustable)		
Water Inlet Pressure	[MPa]	0.2~0.6		
Size [WxDxH]	[mm]	1620x1960x2550		
Pan Capacity and Size		36/30/20 trays, 400x600mm		
Weight	[kg]	1590	1590	1480





# MOF SERIES

## PROOFER CABINET

### Features

Three -dimensional circulation heating in the cabinet makes more uniform fermentation.

All series are equipped with automatic water service.

The polyurethane foam is applied for the whole cabinet, 35mm thickness, ultra high performance insulation, greatly reducing operating costs.



MOF-18D

MOF-36D

MOF-36S

Model		MOF-18D	MOF-36D	MOF-36S
Spec		One door 18 trays	One door 36 trays	Two doors 36 trays
Service Temperture	[°C]	To 60	To 60	To 60
Voltage	[V/Hz]	220V / 50Hz		
Rated Input Power	[kW]	0.8	1.7	1.7
Dimention				
Width	[mm]	740	740	1430
Deep	[mm]	800	1250	800
High	[mm]	2050	2050	2050
Net Weight	[kg]	180	265	525
Humidity		0-99%		
Material		Ext: 430 , Int: 430		
Pan Size	[mm]	400 x 600	400 x 600	400 x 600



# MLC SERIES

## RETARDER PROOFER CABINET

### Features

Visible glass window and built-in LED light to permit the state of the dough.

Alloy handle, stainless and durable.

Heavy duty caster design with brakes for easy fixing.

Digital control, automatic shift from refrigeration to proofer.



MLC-18D



MLC-36D



MLC-36S

Model		MLC-18D	MLC-36D	MLC-36S	MLC-32SW
Spec		One door 18 trays	One door 36 trays	Two doors 36 trays	32 trays
Service Temperture	[°C]	-5~60	-5~60	-5~60	-5~60
Voltage	[V/Hz]	220V / 50HZ			
Rated Input Power	[kW]	0.8	1.7	1.7	1.8
Dimention					
Width	[mm]	755	755	1450	755
Deep	[mm]	920	1220	860	1220
High	[mm]	2170	2170	2170	2220
Net Weight	[kg]	170	254	295	260
Humidity		0-99%			
Material		Ext: 430 , Int: 430			
Pan Size	[mm]	400 x 600	400 x 600	400 x 600	400 x 600



# MGF SERIES

## PROOFER CABINET

### Features

Visible glass window and bulit-in LED light to permit the state of the dough.

Alloy handle, stainless and durable.

Heavy duty caster design with brakes for easy fixing.



MGF-18D



MGF-36D



MGF-36S

Model		MGF-18D	MGF-36D	MGF-36S
Spec		One door 18 trays	One door 36 trays	Two doors 36 trays
Service Temperture	[°C]	To 60	To 60	To 60
Voltage	[V/Hz]	220V / 50Hz		
Rated Input Power	[kW]	0.8	1.7	1.7
Dimention				
Width	[mm]	705	705	1395
Deep	[mm]	770	1250	770
High	[mm]	1950	1950	1950
Net Weight	[kg]	110	180	240
Humidity		0-99%		
Material		Ext: Galvanized plate , Int: 430		
Pan Size	[mm]	400 x 600	400 x 600	400 x 600





# MFY SERIES

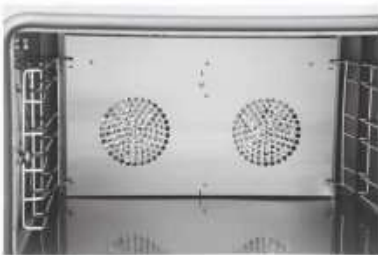
## ELECTRIC CONVECTION OVEN

### Features

- Equipped with a knob control for ease of operation.
- The rack is made of 201 stainless steel for easy removal and cleaning.
- Features detachable door hinges for convenient removal of the oven door.
- Uses high-temperature silicone seals for effective insulation and sealing.
- Designed with dual-circulation fans to ensure even heating of baked products.
- Utilizes high-quality 50mm thick calcium silicate insulation material for excellent thermal performance.
- Features a double-layer glass door for clear visibility and easy monitoring of baking progress.
- The front panel of the outer casing is made of 0.7mm 201# stainless steel, while the remaining outer surfaces are made of 0.7mm 430# stainless steel. The inner casing is entirely made of 0.7mm 430# stainless steel.



Model		MFY-4X	MFY-4Z	MFY-3D
Rated Voltage	[V]	Single Phase 220V		
Rated Frequency	[Hz]	50/60HZ Universal		
Rated Current	[A]	/		
Rated Input Power	[kW]	3.1	3.1	3.1
Service Temp.	[°C]	0-280		
Service Time	[min]	0-60		
Input Water Pressure	[MPa]	/		
Tray Size	[mm]	430x350	530x325	600x400
Tray Amount	[pcs]	4	4	3
Size(W×D×H)	[mm]	590x675x585	685x665x585	770x725x560
Packing Size	[mm]	620x715x690	715x715x690	800x765x680
Surface Temperature	Both sides of the furnace shell	[°C]	≤40	
	Both sides of the furnace door		≤65	
Weight	[kg]	34	37	39



# MXZ SERIES

## ELECTRIC ROTARY CONVECTION OVEN

### Features

Rotating baking ensures even coloring without the need for adjusting the pan.

The turntable frame adopts a clutch method, which automatically slips when obstructed, ensuring safety and reliability, and can be easily disassembled and cleaned.

The rear air duct baffle is adjustable, and the air volume can be manually adjusted according to the customer's product.

Adopting domestic first-line panel brands, manufactured by Taisheng, with 99 sets of stored programs and equipped with 12 sets of shortcuts.

The inner box adopts full welding technology and is equipped with 6mm thick 304 heat storage iron to store more heat, greatly improving the expansion strength and fullness of the product.

Using high-quality 80mm thick aluminum silicate insulation material, the insulation effect is good.

Adopting double-layer large glass doors, with good perspective effect, it is convenient to observe the baking progress.

The inner box is made of 1.2mm 430 stainless steel, the front of the outer box is made of 1.2mm 430 stainless steel, and the other surfaces are made of 1.2mm galvanized sheet.



Name		5 trays Electric Rotary Convection Oven	10 trays Electric Rotary Convection Oven
Model		MXZ-5E	MXZ-10E
Tray Size	[mm]	400x600	400x600
Tray Amount	[pcd]	5	10
Bracket Spacing	[mm]	90	90
Outer Size(W*D*H)	[mm]	950*1300*900	950*1300*1350
Inner Size(W*D*H)	[mm]	800*800*550	800*800*1000
Weight	[kg]	235	330
Temperature	[°C]	Room Temperature~300	Room Temperature~300
Time	[min]	0~99	0~99
Power/kW	[kW]	9.5	19
Voltage	[V]	380V(3P+N+PE)	380V(3P+N+PE)
Outside Layer Material		Front panel is 1.2mm S.S 430 the remaining surfaces is 1.2mm galvanized steel sheet	Front panel is 1.2mm S.S 430 the remaining surfaces is 1.2mm galvanized steel sheet
Inside Layer Material		1.2mm S.S 430	1.2mm S.S 430



#### PT MULTI FLASHINDO KARISMA

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