



Mech
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Szczeciński



BAKERY AND PASTRY MACHINES MANUFACTURER

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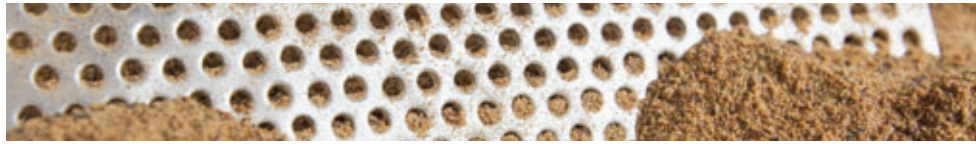
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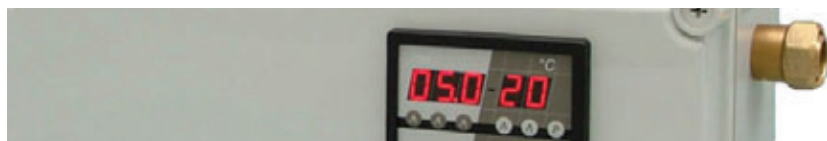


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Cream Cooker

heating and mixing



**Cream cookers machines available from
30, 60, 80, 120, 200, 300 and 500 liters**



CREAM COOKERS

Heating (BAIN MARIE) and smooth mixing

Cream cookers, multicookers, cuocicrema. It's a family of very popular electric machines suitable for preparing, mixing and cooking different products in bakeries, pastries and the whole food industry.



Cream Cooker heating and mixing



Heating



Mixing



Melting



Chilling



Cooling



Pumping



Tilting
bowl



3 layers
bowl



Oil
layer



Temperature
limitation



The valve
trigger



Stainless steel
AISI 304



simple and
safe control



cover safety
lock



Mobile
castor design



Electric cream cooker MK 30 liters

Type: MK-30
Boiler capacity [liters]: 30
Heater power [KW]: 4



Electric cream cooker MK 60 liters

Type: MK-60
Boiler capacity [liters]: 60
Heater capacity [KW]: 6





Electric cream cooker MK 80 liters

Type: MK-80
Boiler capacity [liters]: 80
Heater capacity [KW]: 9



Electric cream cooker MK 120 litres

Type: MK-120
Boiler capacity [liters]: 120
Heater capacity [KW]: 15



Electric cream cooker MK 200 liters

Type: MK-200
Boiler capacity [liters]: 200
Heater capacity [KW]: 18



Electric cream cooker MK 300 liters

Type: MK-300
Boiler capacity [liters]: 300
Heater capacity [KW]: 24



- **Bowl cover with inspection funnel for monitoring the process**

- **Safety switch to protect from overheating**

- **All machine elements which get in contact with food are made of high quality steel**

- **All important electrical elements are placed inside electric box and protected from impact of high temperature**



Electric cream cooker MK 500 liters

Type: MK-500
Boiler capacity [liters]: 500
Heater power [KW]: 45



Chocolate heating and mixing machine with transmission pump

MKCH-30-500: The heating machine with chocolate pump is the ideal solution for improving your production line.



Electric cream cooker with radiator MKH

Type: MKH
Boiler capacity [liters]: from 30 to 500
Max temperature: 150°C



Electric cream cooker with cooler MKC

Type: MKC - Mass cooking, mixing and cooling machine.
Boiler capacity [liters]: from 30 to 500, Max temperature: 90°C, cooling to 4°C.



TRAYS CLEANERS



max trays
60 x 100 cm



programmed number
of cycles



durable
technical brushes



easy and safe
control



x16
brushes
in 2 rows



mobile
castor design



even 4-rim
trays



AISI 304
stainless steel



Baking trays cleaning machines

The professional cleaner for baking and confectionery trays is perfectly adapted for operation with the most common tray sizes used in the industry. Its regular use guarantee that your trays will be kept properly clean and in good condition.



What does it mean?

The cleaning of sheets is performed effectively without the use of chemicals. Our devices are optimized to remove all fats, dough residues from baking sheets while also caring for the environment and the health of our customers.



Trays cleaning machine CBP-1 (U)

Additional option - oiling, sheet sizes 400 x 600 mm, 580 x 780 mm, 600 x 800 mm, 600 x 1000 mm (as option), also with 4 rims.



Trays cleaning machine with oiling system CBP-O (U)

Clean up to 4 rimmed sheets of different sizes such as: 400 x 600 mm, 580 x 780 mm, 600 x 800 mm, 600 x 1000 mm (as option), also with 4 rims.





Packing line



**BREAD SLICING AND
PACKAGING LINE**

Slicer with band knives

It can handle up to 2,500 loaves of 0.6 kg bread per hour, depending on the type of bread, its baking, and cooling status. This machine is set as the standard for slicing bread into 11 mm thick slices, but we can customize it to meet your specific requirements. With precise knife guidance, you can count on consistent slice thickness every time you use it.



Packing line



Semi automatic bread slicing and packaging line

The line is capable of packing around 2500 loaves of bread per hour. To do such a work on traditional slicers requires about 8 hours for 8 people.



Packing station

For closing foil bags with a packed product. A product is put manually in a pre-blown bag and placed on a transverse feeding band. In further steps, excess air is removed from the bag which is then closed with a wire clip. The ready product closed in this way may be taken off manually or collected on the rotary table.



Bread slicer bakery machine with band knives

Output of up to 2500 loaves per hour weighing 0.6 kg depending on the type of bread.



Bread bagging and packaging line station

Date clipping feeder model SPA-3000. Possibility to close foil and paper bags.



MODULO



MODULO 1
63 x 55 cm



MODULO 2
63 x 90 cm



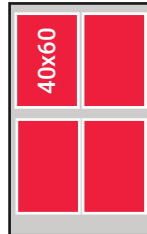
MODULO 2D
83 x 70 cm



MODULO 4
123 x 90 cm



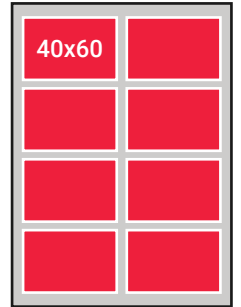
MODULO 4 D
83 x 130 cm



MODULO 6
123 x 130 cm



MODULO 8
123 x 170 cm



Modular electric deck ovens

Each Modulo may be delivered in a version with a proofing chamber or rack under the baking chambers. Each baking chamber is controlled independently, which means the oven efficiency may be adopted for current production needs. Temperature can be adjusted individually of each baking chamber, independently for the top and bottom heaters to provide perfect adaptation for a given product. On each baking chamber, the steam generator can be easily turned on or off directly from the control panel, depending on technological requirements of a specific product.



What does it mean?

The primary goal of GO GREEN is to create ovens with lower energy consumption, resulting in reduced baking costs and minimizing the negative environmental impact through CO2 emission reduction. This innovative approach promotes planet protection while simultaneously providing financial benefits to users.



Modular electric deck oven MODULO 1

1 tray 40x60 per baking chamber - up to 6 baking chambers.



Modular electric deck oven MODULO 2

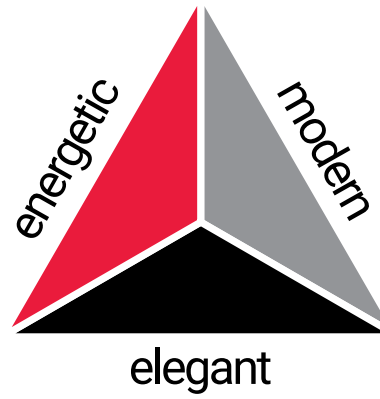
2 trays 40x60 per baking chamber - up to 6 baking chambers.



MODULO

Discover Colorful Possibilities

Choose our latest color versions of the Modulo oven. Deep, elegant black gives your bakery a modern character. Add a touch of energy to your atmosphere with the red one. Steel shade will add an industrial accent, providing a raw and modern expression to your interior.



04

MODULAR ELECTRIC DECK OVENS



Modular electric deck oven MODULO 4

4 trays 40x60 per baking chamber - up to 6 baking chambers.



Modular electric deck oven MODULO 6

6 trays 40x60 per baking chamber - up to 6 baking chambers.



Modular electric deck oven MODULO 8

8 sheets 40x60 per baking chamber - up to 6 baking chambers.



Deck oven loader version for modular ovens

Semi-automatic loading for modular ovens is a system mounted on a gantry structure.





min **5mm**

8mm

11mm

15mm

max **25mm**

Step 1mm



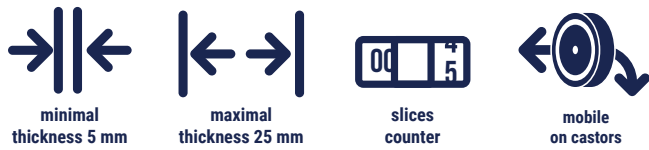
**BREAD SLICERS
WITH CIRCULAR BLADE**

Slicer with circular blade

KT bread slicers are made of top quality components, and the refined design will prove useful in any bread shop, bakery, hotel or gastronomic facility.

The precise mechanism with a slicing thickness range from 5 mm to 25 mm, featuring smooth adjustment every 1 mm.

The bread slicer KT is equipped with a very durable and sharp teflon knife with an automatic lubrication system for an extended blade lifetime.



05

BREAD SLICERS WITH CIRCULAR BLADE



4 slicing options

- slicing of an entire bread loaf with a preset slice thickness
- slicing of half a bread loaf with a preset slice thickness
- slicing of preset slices quantity with a preset thickness
- slicing a loaf of bread in half



Bread slicer with circular blade KT-1

Model KT-1 for cutting bread up to 35 cm.
Adjustment of slice thickness from 5 to 25 mm.



Bread slicer with circular blade KT-2

Model KT-2 for cutting bread up to 50 cm
Adjustment of slice thickness from 5 to 25 mm.





BREAD SLICERS

Automatic and semi-automatic bread slicers

Thanks to the regulation of the pressure force and push comb, bread slicers are great for slicing both hard, e.g. wholegrain bread, and soft, like toasted bread. Automatic and semi-automatic bread slicers easy to replace and inexpensive. There are the same knives, that are used by many producers, which significantly reduces operating costs.

It is made of good quality materials and all control components are placed in hermetic boxes to protect against dust and damage. Thanks to its small dimensions and high mobility, it is perfectly suitable for any pastry shop, bakery and coffee shop.



- perfect for bread of any type
- easy to replace and inexpensive
- the knives, which reduce operating costs
- compact design
- good quality materials
- small dimensions and high mobility



Automatic bread slicer AUTO SELF

AUTO SELF



Automatic bread slicer AUTO PLUS

AUTO-PLUS



Automatic bread slicer AUTO

AUTO



Semi-automatic bread slicer MANU

MANU





Doughnut fryers



DOUGHNUT FRYERS

Deep fryers

Donuts fryers are equipped with modern solutions, thanks to which they can quickly prepare not only doughnuts but also other products requiring quick frying in oil (such as fish or favourites). The fryers are also equipped with appropriate protection, in the form of non-heating different elements or thermostats to prevent oil from burning.



Doughnut fryers

07

DOUGHNUT FRYERS



insulated bowl



temperature adjustment



removable heating component



easy and safe control



humidity control



proofing chamber temperature control



Loading unit/loaders



2x frying baskets



non-heating handles



drain valve



safety thermostat

A fryer with a proofing chamber, including all equipment necessary for starting production (fryer, proofing chamber, five tipping units in the proofing chamber, two baskets for pulling doughnuts out). All components of the device are made of top quality steel.



Table doughnut fryers / Deep donut fryers SP

SP-24 : pan interior dimensions [mm] 490 x 410 x 175 H



Doughnut fryers with a proofer

Models: SP-48G, SP-60G, SP-80G.
Extensive standard equipment of the fryer with proofing and tippers. 24, 48, 60, 80 doughnuts.



Doughnut fryers with stand

Models: SP-24, SP-48, SP-60, SP-80,
24, 48, 60, 80 doughnuts.



Doughnut fryers SP-PLUS with a turning system and with a proofer

SP-PLUS





LIFTING TROLLEYS

Modular electric deck ovens

No more lifting heavy bowls! One person to get all the work done safely. With a modern solution which is the battery charged automatic bowl lifter, bowls are effortlessly collected from the planetary mixers, then they are transported to the workplace and lifted to pour the pastry to moulds or trays. HUB-1 operates fully independently and is powered by modern gel batteries of a long lifetime.



What does it mean?

Lift and pour dough from the mixer's bowl with no effort. Facilitate work of your staff, increase performance through one-man operation.

LIFTING TROLLEYS



Mobile trolley for transporting and lifting rolls

Model: HUB-1, max 100 l *

* Can be adapted according to requirements.



Bowl lifter for planetary mixers HUB-1

Model: HUB-1, Bowl capacity: max 100 l *

* Can be adapted according to requirements.



Crates box lifter mobile tipper trolley HUB1BOX

Model: HUB-1, max 100 l *

* Can be adapted according to requirements.





HUB2

HUB3

HUB4BOX



LIFTING / TILTING

HUB2



Bowl lifter for planetary mixers HUB-2

Bowl size: max 60 l *

* Can be adapted according to requirements.

HUB3



Bowl lifter for planetary mixers HUB-3

Bowl size: up to 200 l *

* Can be adapted according to requirements.



Trolley lifting device - lifter HUB-3A

Model HUB-3A - With automatic opening and closing arm system.

* Can be adapted according to requirements.



Lifter Dumper For Barrels - lifter HUB-3B

HUB-3A-1



Bin tipper lifting eurobin trolley HUB4BIN

HUB4BIN



Crates box and bin lifter mobile tipper trolley HUB4BOX

HUB4BOX standard version: max load: 60 kg,

HUB4BOX Strong version: max. load capacity: 150 kg

* Can be adapted according to requirements.



STEAM PIPE OVEN / OVEN LOADERS

Steam tube deck ovens

PPCR ovens are intended for all bakery products, in particular for bread and bread rolls. Steam pipe oven PPCR thanks its innovative pipes system is a great choice for all kinds of bread, rolls and bakery products. The steam pipes deck oven PPCR is a static oven, with baking chambers arranged vertically. Its chief characteristic is the heating system.



What does it mean?

The primary goal of GO GREEN is to create ovens with lower energy consumption, resulting in reduced baking costs and minimizing the negative environmental impact through CO2 emission reduction. This innovative approach promotes planet protection while simultaneously providing financial benefits to users.



Steam tube deck ovens

Ovens in 4 chamber / 3 door versions,
Available baking surfaces:
10,3; 12,3; 14,2; 16,2; 18,2; 20,2; 22,2; 24,2 m².



Deck oven loader integrated

Semi-automatic batch oven loader in stainless steel, system mounted on a two columns.



Manual loader for deck ovens

Oven loading and unloading apparatuses available in various dimensions, on request.





MIXERS

مختلطات
مختلطات
مختلطات

**MIXERS WITH
REMOVABLE BOWLS**

Heavy-duty dough Food products mixers

Mixers from the MIX series are a professional family of machines that meet all the requirements for the production of dough and other food products.

The MIX series is characterized by a very strong and well-thought-out design. The most important elements of the mixers are made of high-quality stainless steel, the body itself has very thick walls, so it is not susceptible to eventual powerful impacts.



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MIXERS WITH REMOVABLE BOWLS



S-MIX

S-MIX/Mixers with removable bowls and spiral mixing tool

Models: S-MIX 80, S-MIX 120, S-MIX 160, S-MIX 220, S-MIX 340



U-MIX

U-MIX/Mixers with removable bowls and U-shape mixing tool

Models: U-MIX 80, U-MIX 120, U-MIX 160, U-MIX 220, U-MIX 340





**MIXERS WITH REMOVABLE
BOWLS AND TOOLS**

Mixer with removable bowls and tools

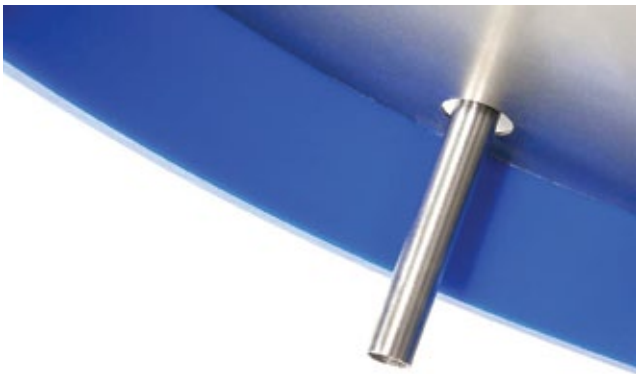
Professional mixer designed to work with pastry and food products with light and medium consistency to prepare wide range of products.

Mixers combine the advantages of classic spiral mixers and planetary mixers.

A multifunctional system of removable tools is perfect in bakeries and confectioneries.



MIXERS WITH REMOVABLE BOWLS AND TOOLS



5 extra tools R-MIX:

- spiral
- beater
- triple beater
- whisk
- spiral whisk



R-MIX/Mixers with removable bowls and tools

Models: R-MIX 120, R-MIX 180, R-MIX 260, R-MIX 340, R-MIX 500





BREAD CRUMB GRINDERS

Bread and baked goods crusher

Fast and high-quality bread crumb grinders made of stainless steel AISI 304. Product granulation is adjusted with removable sieves. As a standard, the grinder is equipped and delivered to the customer already with 3 sieves with 3, 4 and 5 mm mesh.



BREAD CRUMB GRINDERS



safe use



wide hopper



different sieve mesh size available



sharp knives for cutting and grinding



Bread crumb grinder MTB-4

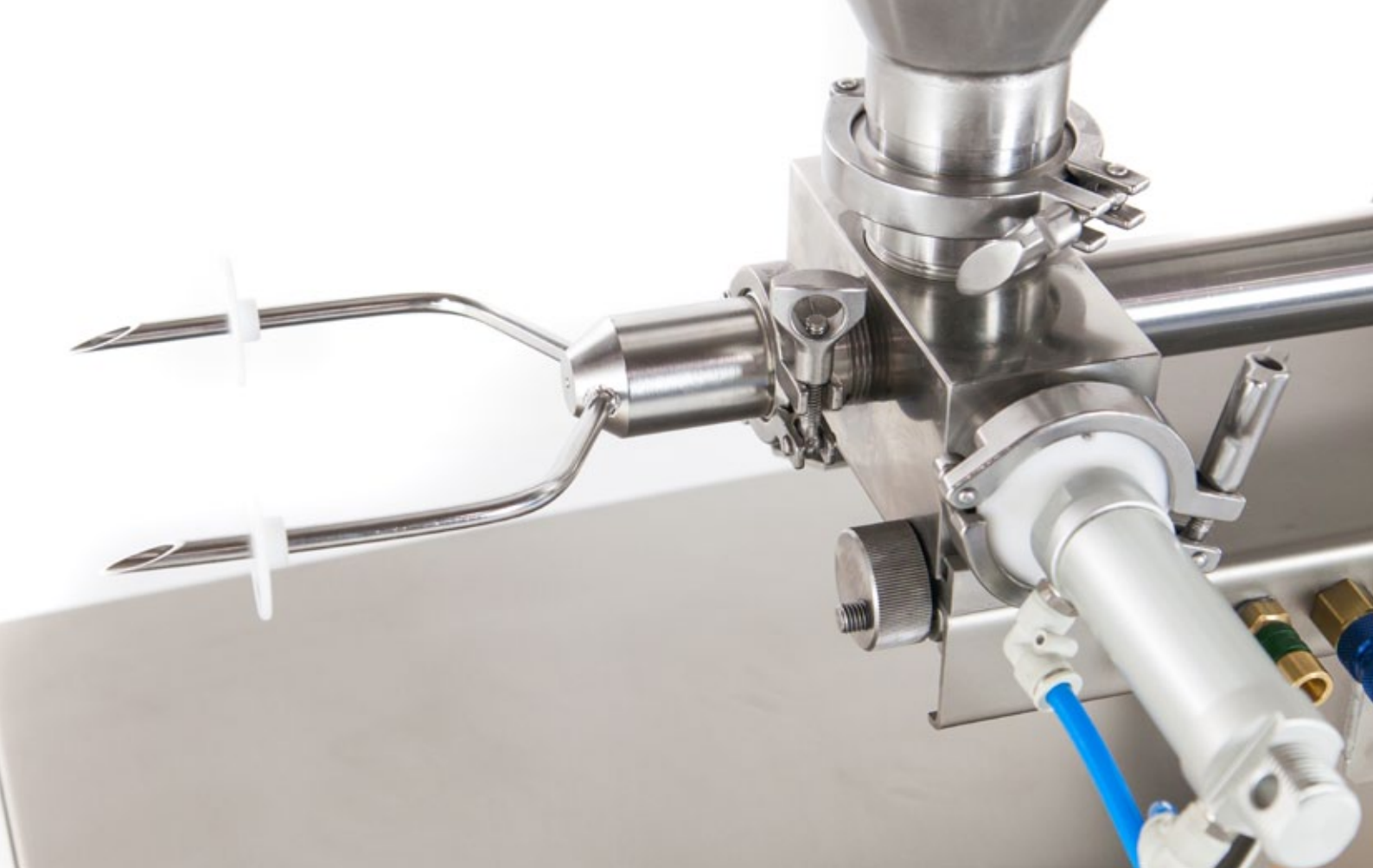
Capacity: up to 500 kg/h, Sieve : I - 3, II - 4, III - 5 [mm], *
Optionally available sieves from 2 to 10 mm, Dimensions:
75 x 61 x 145 [cm], Power: 4 KW.



Bread crumb grinder MTB-7

Capacity: up to 850 kg/h, Sieve : I - 3, II - 4, III - 5 [mm], *
Optionally available sieves from 2 to 10 mm, Dimensions:
75 x 61 x 145 [cm], Power: 7.5 KW.





**DOSERS / MANUAL
DOUGHNUT FILLERS**



Dosing machine with a screw mechanism

Depositor for a wide range of products from water to minced meat. Precise dosing with the easy-to-clean mechanism.

Manual doughnut fillers

Single piston, double piston and side piston fillers fully made of stainless steel. Easy to use. It will last for very long time.

Universal screw filler doser U-MAX - Dosing machine Dispenser

Depositor for a wide range of products from water to minced meat. Precise dosing with the easy-to-clean mechanism. Suitable for a wide range of filling types such as pralines, jams, confectionery creams, honey, yogurt, creamy butter of vegetable or animal origin, cream cheese masses, whipped cream, and even masses with cut food materials (herbs, nuts, olives...), etc.



Manual side doughnut filler

Filling portion: up to 10 g
Tank capacity: 2 liters



Automatic dosing machine D-MAX

D-MAX: for dispensing and filling all kinds of masses, stuffings, fillings containing pieces of fruit, dispensing liquid cakes, puddings, cheeses, mashes, sauces and decorating.



Manual doughnut filler double piston filler

Filling portion: up to 10 g
Tank capacity: 5 liters



Manual doughnut filler single piston

Filling portion: up to 10 g
Tank capacity: 5 liters





Flour sifter



**FLOUR SIFTING
MACHINES**

Flour sifter



Discharge big bags unloading station BB

The fixed bag is connected to the feeding hopper, which directs the product to the adder conveyor, by means of which the product is further transported.



minimum dusting



50 kg bag in 60 seconds



simple and safe control



perfectly selected sieve mesh diameter

Sieving flour like by hand

A new generation of sifting machines with an innovative sieving solution – “sieving delicate almost like by hand”.

Flour sifters machines fully made of stainless steel – model PM-12, white painted – model PM-11 and stainless steel and equipped with automatic bags lift – model PM-12/A are suitable to clean the flour from possible dirt like pieces of paper/pieces of twine etc.



Flour sifter machine stainless steel

PM-12: capacity: up to 3 tonnes/h, 50 kg bag approximately 60 sec.



Flour sifter machine color painted

PM-11: capacity: up to 3 tonnes/h, 50 kg bag approximately 60 sec.



Flour sifter machine with loading system

Stainless steel casing with automatic bag elevator.
PM-12A: capacity up to 3 ton/h, 50 kg bag approximately 60 sec.



Flour sifter machine stainless steel Long

PM-12L: lifting flour up to 3.5 metres.

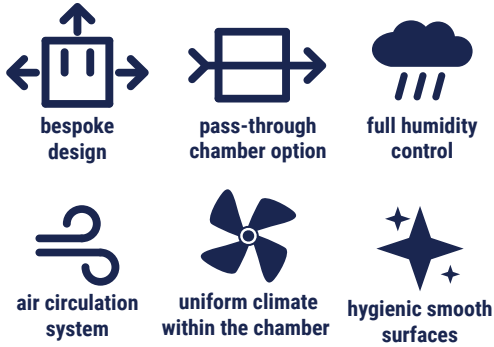




PROOFING CHAMBERS

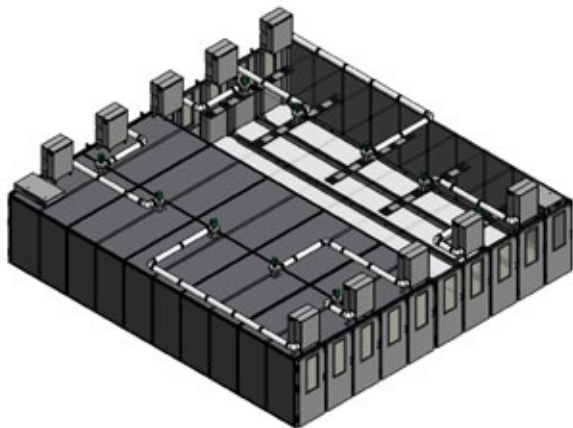
Customized proofing chamber

Equal distribution of the "climate" is ensured by air channels fitted on the lower part of the walls along entire length. Air intake is provided by a central drain panel mounted under the ceiling. This system guarantees maintenance of the set parameters within entire interior of the chamber.



Customized commercial proofing chamber

The proofing chamber allows for a precise control of the proofing of raw dough. The modular air conditioning system with integrated air flow prevents air from being blown directly onto the raw dough.



Pass-through customized commercial proofing chamber

Each project is treated individually from conceptual drawings.



Climator unit AK-3

Climator AK-3 is supplied as a ready unit completely equipped, just to fit with new or used proofers.

The unit ensures quick reaching of preset humidity and temperature parameters in the proofer. To achieve the best results in big rooms it's possible to put more climator units in one. After setting process specific parameters of temperature and humidity the unit adjusts their values itself. Innovative steam generation system use special electrodes submerged in water.



Climator unit AK-3 for proofing chamber temperature and humidity control

The proofing unit ensures that the desired humidity and temperature parameters are quickly reached in the proofing chamber.





PROOFING CHAMBERS

Mobile proofing chamber

Perfect solution for shops, small bakeries, pastries, catering facilities.

We offer a proofing chamber PROF-2 model for 20x trays of size 40 x 60 cm, varying in dimensions, so it is always possible to select the chamber for individual needs and the place in which it is to be positioned.



air circulation system



uniform climate within the chamber



hygienic smooth surfaces



full humidity control

A modern, drop climator unit generates a sufficient amount of steam, and preset humidity and temperature parameters are adjusted and maintained in a fully automatic way. An intuitive and fully legible control panel. After setting the parameters, daily operations involve pressing the start button at the beginning of work and the stop button when all the work is done only. Very easy to move thanks to the castors (two front castors with brakes).



PROOFING CHAMBERS



Mobile proofing chamber 20 trays-narrow Prof-1

PROF1 is a narrower version (560 x 875 x 2020 H [mm]).



Mobile proofing chamber 20 trays- wide PROF-2

PROF2 is the wider version (760 x 675 x 2020 H [mm]).





**SPRAYING AND
SEED APPLICATION**

Seed applicator for sprinkling sugar or seeds

A machine for sprinkling different amounts of sugar, poppy seeds, or other fine seeds on bakery and confectionery products. A simple adjustment of dosing allows for setting the desired quantity of sprinkles. Thanks to the use of transmission belts, all excess falls directly into the container. Infinitely variable adjustment of speed of transmission belts and a roller which feeds sprinkles.



Seed applicator for sprinkling sugar or seeds

Sprinkler unit POSC-1, Dimensions [cm] 87 x 160 x 142 H



Water spray system and seed applicator

The device is intended to spray water over dough batches like ciabatta rolls. Dough batches are being transported using round stripes made of plastic of type RLC-5 and a diameter of 5 mm. The device is supplied with running water which is directed to spraying nozzles – 9 nozzles in a set – 4 upper and 5 bottom. The residual amount of water is collected in a tank which needs to be discharged every dozen cycles. The water sprayer and seeder are made of high quality stainless steel. The water spray system and seed applicator are driven by an inverter.



Water spray system and seed applicator

CIA-3 Dimensions [cm] 195 x 83 x 135 H



Dry powder mixing machine

Mixer can be used in food, powder, pharmaceuticals and other industries. The mixer is efficient, fine container rotary mixing equipment for the various powder and mix granular materials, a high degree of mixing, adding of small amounts of ingredients can also achieve a better degree of mixing.

Twin cone drum mixers are designed for mixing loose products in both granulated and powdered form (teas, herbs, spices, powdered ice cream, flour, etc.). It is especially recommended to use this type of mixer where it is important to maintain the structure of granulation of ingredients in the mixture.



Dry powder mixing machine

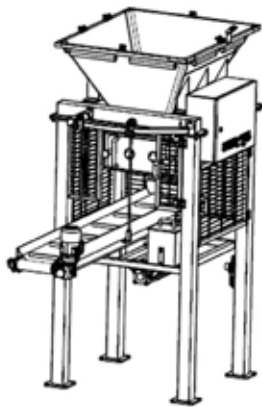
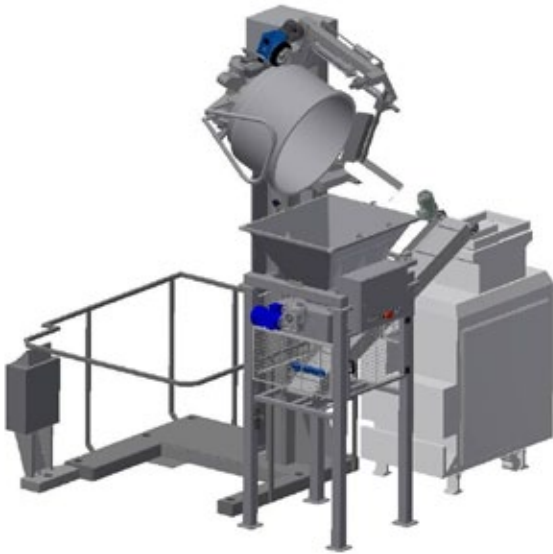
Model MPS-30 - total tank capacity 35 liters.
max. drum rotation 20 rpm





DOUGH FEEDING HOPPERS

Feeding dough automatically



Feeding hopper with conveyor belt system

Individual designs as agreed with the customer. Standard capacity 120 - 160 kg,



Feeding dough automatically or manually

Feeding hopper with automatic or manual mode, the conveyor system can be made especially for needs depends on capacity of the production line. Hopper itself, elements of construction and all other parts getting in contact with the dough are made of high-quality stainless steel. Optionally, the internal layer of a hopper and feeding blades are Teflon coated protecting from excessive dough stick. Feeding hoppers, chunkers are designed for continuous work of production lines.



Feeding hopper, chunker continuous dough feed system

Individual projects by arrangement. manual mode or automatic mode



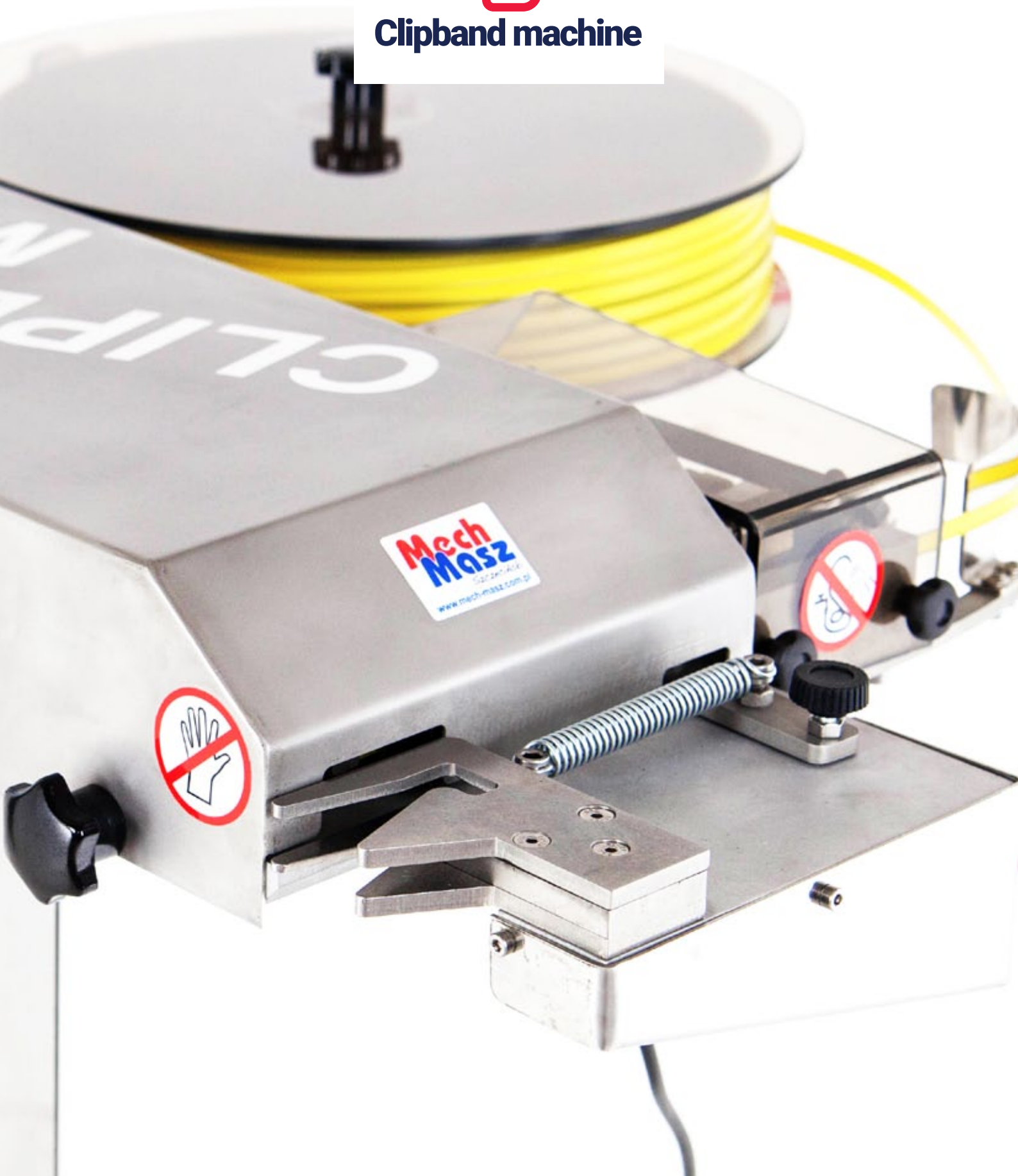
Bowl lifter dumper for spiral mixers WDC

Lift height to be determined individually according to the requirements of the production line.





Clipband machine



PRODUCT PACKING

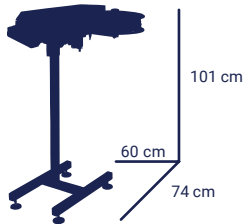


Clipband machine

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Bag clipping machine

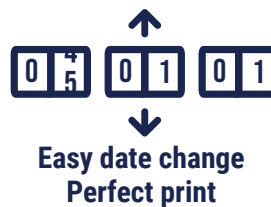
This simple and smart machine is widely used in smaller family bakeries and intended for packing bakery products like bread, sliced bread, rolls, croissants, etc. and other food or non-food products. The machine is a semi-automatic device that closes the bags with a plastic clip having 2 wire cors with a date printed on it.



PRODUCT PACKING

Bag blower for bread packing

A device intended for bag blowing, available as a table unit or self-standing machine, used for bags with a range of sizes. Applicable for wicket bags, wired or clamped. Adjustable hole distance – from 40 mm to 140 mm by bags maximal length of 500 mm (as per standard). The blower is equipped with a fan of 230 Volt, prepared for continuous work.



Bag blower air opener for bread bagging

Dimensions: 600 x 330 x 240 mm
Also available without base.



Clipband bag clipping machine with date printer TK-1

The task of the TK18 is to feed the clipping tape, print the closing date, cut off and close the product placed in the pouch with the clip.





18

MIXERS



Z arm dough mixer for hard and strong consistency Z-MIX

For mixing even the toughest dough with low water content and other strong-consistency food products like meat. A total chamber capacity of 250 and 470 liters.



Planetary mixer V-Mix 60/80/100/120 litres

Programming up to 20 recipes, mixing time settings mixer bowl lifted automatically, 3 tools included as standard.



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WATER DOSERS



Water doser with electronic system

Models: USP UE 1/2", USP UE 3/4"



Water doser-mixer with electronic system

Models: 1/2", USP UE L 1/2", USP PROG UE 1/2", USP PROG UE L 1/2", USP UE 3/4", USP UE L 3/4", USP PROG UE 3/4", USP PROG UE L 3/4"





Working tables - Stainless steel



Working tables - Stainless steel



Working tables - Stainless steel with wooden worktop



Stainless steel basins



Two compartment sink



One compartment sink





Rotary Accumulation table for packing lines

Receiving table suitable for use in combination with a bread slicing and packaging line or with the SPA-3000 packaging line alone.



Stainless steel bulk container



ACCESSORIES



Trolleys for rotary oven

The trolleys for all sheet metal dimensions are made from high quality acid resistant steel.



Bakery cooling rack trolley 8, 9, 10 shelves

The trolley can be completely disassembled for transport-shelves and posts separately.



Trolley for oven loaders setters holder



Bakery sacks bag trolley

Technical data: height [mm]: 751, width [mm]: 440, Depth [mm]: 689. Can be made to order.



High quality products

**MECH-MASZ Szczeciński has been audited by
Certification Body GLOBAL QUALITY and found
to meet the requirements of:**

**QUALITY MANAGEMENT SYSTEM which complies
with the requirements of PN-EN ISO 9001:2015**

for the following scope:

**Designing, manufacturing, selling
and servicing equipment
and trading equipment for the bakery
and confectionery industry.**

Certificate Registration Number: QMS0457





BAKERY AND PASTRY MACHINES MANUFACTURER



Thinking about the future Investing in people and new technology

MECH-MASZ is continuously investing in its employees knowledge. From 16th of August 2016 r we have started work in a new plant with total surface of 6000 m². This new circumstances help us to offer fast customer service and allows to create new, specific, customized projects for most demanding customers. Our own modern design department takes all efforts to develop offered solutions / machines, to help bakers in their daily, hard work. That what our customers say, brings us a huge value, because thanks to this feedback we always know what should be changed to match machine's efficiency to customers requirements. We wish to match our offer to a dynamically changing customers needs and to know that we cause Your work easier.

Our History

All departments (design, production, sale, logistic, service) are located in one place what gives the best possible results of information flow direct from customer to adequate department and allows prompt feedback. In result, we are able to offer great support and customer service. We deliver our products directly from our stock to final customers and distributors in Poland, Europe and all other continents all over the world. The company takes part in all most important exhibitions in Poland and Europe like IBA, POLAGRA, EUROPAIN etc.

www.mech-masz.eu

Contact details

MECH-MASZ Szczeciński sp. j.

Address:

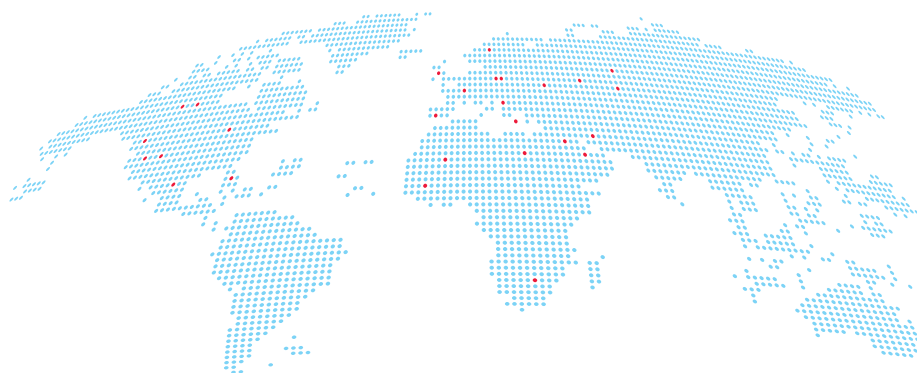
Jaroszewo 80, 88-400 ŻNIN, POLAND

Write or call us

export@mech-masz.com.pl

mechmasz@mech-masz.com.pl

Phone: +48 52 302 00 73



www.mech-masz.eu

Contact Details
MECH-MASZ SZCZECIŃSKI SP. J.

 Jaroszewo 80, 88-400 Żnin, POLAND

 +48 52 30 31 238, +48 52 30 31 239

 export@mech-masz.com.pl



SCAN QR CODE