









COMPANY PROFILE

Murni Bakery Equipments Sdn. Bhd. is a leading supplier of quality bakery, pastry, and pau manufacturing equipment in Malaysia, with more than 30 years of experience.

As a leader in the bakery industry in Malaysia, we specialize in planning, designing, supplying, and installing commercial bakery equipment according to our clients' specific needs. We provide excellent technical support and maintain a healthy stock of spare parts.

Our company's track record indicates that we have successfully fulfilled the contract requirements of our clients, both in the public and private sectors.

公司簡介

慕聨機械有限公司拥有超过30年的经验,是马来西亚优质面包、糕点和包子制造设备的领先供应商。

作为马来西亚烘焙行业的领导者,我们专注于根据客户的具体需求进行商业烘焙设备的规划、设计、供应和安装。我们提供卓越的技术支持,并保持充足的备件库存。

我们的公司记录显示,我们成功地履行了公共和私人部门客户的合同要求。



CORE PHILOSOPHY

Since 1991, Murni Bakery Equipments Sdn. Bhd. has aimed to provide the finest manufacturing equipment and excellent services to our customers. We are a leading supplier of quality bakery, pastry, and pau manufacturing equipment in Malaysia.

To date, we have maintained a strong reputation among many international companies through over 30 years of experience in the region, including Southeast Asia. Through continuous research and innovative ideas, we have developed effective and efficient ways to produce reliable food products such as various types of bread, cakes, pastries, buns, cookies, egg-rolls, pineapple tarts, and more, which have achieved high sales worldwide to support our customers' needs.

Additionally, we lead the bakery industry as a sole distributor by providing exceptional services, specializing in planning, designing, supplying, and installing commercial bakery equipment according to our customers' specifications and needs. Beyond these services, we also offer excellent technical support whenever required and maintain a healthy stock of spare parts for replacements or repairs in case of any malfunctions.

To maintain our leadership in this industry, we will continue to provide exceptional services, fulfilling our contractual obligations and meeting our customers' expectations to their fullest sat isfaction.

核心理念

自1991年以来,慕聨機械有限公司一直致力于提供最优质的制造设备和卓越的服务。 我们是马来西亚领先的优质面包、糕点和包子制造设备供应商。

迄今为止,通过在包括东南亚在内的该地区30年的经验,我们在许多国际公司中保持了良好的声誉。通过不断的研究和创新,我们开发了有效且高效的生产方法,能够生产出各种面包、蛋糕、糕点、包子、饼干、蛋卷、凤梨酥等可靠的食品,这些产品在全球范围内的销量都很高,以满足客户的需求。

此外,作为行业的唯一分销商,我们通过提供卓越的服务引领烘焙行业,专注于根据客户的规格和需求进行商业烘焙设备的规划、设计、供应和安装。除了上述服务外,我们还在客户需要时提供出色的技术支持,并保持充足的备件库存,以备在发生故障时进行更换或维修。

为了保持在这一行业的领先地位,我们将继续提供卓越的服务,通过履行合同义务和满足客户的期望,使客户获得最大的满意。廣大客戶的需求。



Managing Director

就有机会给你达成你的目标。//

5





TABLE OF CONTENT - Pg08 to Pg44

General Purpose Mixer Vertical Mixer	80
Spiral Mixer	09
Automatic Dough Refiner Dough Roller	10
Dough Moulder Long Dough Moulder	11
Semi Auto Reversible Dough Sheeter	12
Semi Auto Bun Divider & Rounder	13
Automatic Divider Rounder	14-15
Hamburger Production Line Hotdog Bun Production Line	16
Long Loaf Bread Production Line Frozen Dough Production Line	17
Prover Retarder Prover	18
Climator Unit	19
Electric Convection Oven	20
Digital Electric Convection Oven	21
Electric Gas Convection Oven	22
Electric Gas Mini Rotary Convection Oven	23
Electric Multideck Baking Oven	24
Gas Multideck Baking Oven	25
Rotary Rack Oven	26
Revolving Tray Oven	27
Gas & Electric Heated Multipurpose Dryer Oven	28
Gas Fired Tunnel Oven	29
Gas Heated Steamer Steam Generator 1 Door Gas Type Roll-In Steamer	30
Blast Freezer	31
Bread Slicer Horizontal Cake & Burger Bun Slicer	32
Band Slicer	33
Automatic Bread Slicing & Filling Machine	34
Multifunctional Cake Cutting Machine	35
Multipurpose Automatic Encrusting & Moulding Machine	36-39
Filling Depositor Mantao or Lotus Leaf Bun Cutting Machine	40
Twist Dividing Machine	41
Table Top Paste Dividing Machine Table Top Multifunction Encrusting Machine	42
Multifunction Encrusting Machine	43
Flour Sprinkle Machine Auto Stamping Machine Auto Pao Paper Sheeting Machine	44

TABLE OF CONTENT - Pg45 to Pg76

Automatic Tray Arranging Machine Embossing Machine Biscuit Rounding Machine	45
Directly Gas Heated Cooker Mixer Gas Heated Oil Insulated Cooker Mixer	46
Gas Heated, Oil Insulated Cooker Mixer	47
Hydraulic Lifted Head Gas Heated Oil Insulated Cooker Mixer	47
Steam Gas Heated, Oil Insulated Cooker Mixer	48
Hydraulic Lifted Head Gas Electric Oil Insulated Cooker Mixer	48
Kaya Cooker Horizontal Steam Mixer	49
Multifunction Cake Depositor	50
AEROS Sponge Chiffon Cake Aeration System	51
Automatic Cookies Depositor Machine	52
Cookies Nozzle	53
Crisp Cookie Machine Pineapple Biscuit Crust Machine	54
Semi-Auto Tart Forming Machine	55
Automatic Egg Tart Forming Machine	56
Semi Auto Egg Roll Kuih Kapit Machine	57
Fully Automatic Kuih Kapit Machine	58
Fully Automatic Phoenix Winding Machine Phoenix Egg-Roll Machine	58
Fully Automatic Bee Nest Biscuit Making Machine	59
Semi Auto Turn Table Curry Puff Forming Machine Semi Auto Curry Puff Forming Machine	60
Frozen Dough Cutter Walnut Biscuit Making Machine	61
Biscuit Moulding Machine Crisps Skin Machine	62
Multipurpose Fryer Automatic Donut Fryer	63
Semi-Automatic Shao-Mai Machine Automatic Shao-Mai Machine	64
Automatic Multipurpose Pierogi Dumpling Making Machine	65
Industrial Flour Sifter Colloid Mill	66
Multipurpose Vegetable Cutter Industrial Blender	67
Peeler Machine Meat Slicer Machine Bean Paste Cutter Machine	68
Sugar Grinding Machine Cream Puff Stuffing Machine	69
Table Top Butter & Sugar Coating Machine	69
Topping Machine Double Roller Bean Pressing Machine	70
Paratha Pressing & Filming Machine	72
Automatic Puff Pastry Production Line	73-74
Automatic Roti Canai Production Line	75-76

6

General Purpose Mixer | Vertical Mixer

多用途搅拌机 | 直立式重型搅拌机



FEATURE

- ▶ Solid and sturby in construction.
- ► Three speed control. ► Great realibility.
- ▶ All are floor standing models except for MBE-008.
- ► Safe to operate and easy to clean.
- ▶ Heavy duty mixer suitable for cakes, biscuits and bread.
- ▶ 4 speed control. ▶ Great realibility.
- ▶ Heavy duty mechanical bowl lift.
- Oil cooled gears for long life.





ACCESSORIES

Model	Bowl	Whip	Beater	Hook	Model	Bowl	V
MBE-008	1	1	1	1	MBE-301LP	2	
MBE-201G	2	1	1	1	MBE-401LP	2	
MBE-301G	2	1	1	1	MBE-402LP	2	
MBE-301KB	2	2	0	0	MBE-206	2	
MBE-501KB	2	2	0	0	MBE-209	2	
MBE-101LP	2	1	1	1	MBE-412	2	
MBE-201LP	2	1	1	1			

Model	Bowl	Whip	Beater	Hook	Bowl Trolley
MBE-301LP	2	1	1	1	0
MBE-401LP	2	1	1	1	0
MBE-402LP	2	1	1	1	0
MBE-206	2	1	1	1	1
MBE-209	2	1	1	1	1
MBE-412	2	1	1	1	1
MDL 412	_	1	'	'	





SPECIFICATIONS

Model	Feature	Bowl Capacity (Litre)	Power	Speed (RPM)	Weight (Kg)	Dimension L x W x H		
MBE-008	•	8	1Ph, 230V, 0.37Kw	138/291/630	24	300 x 420 x 530		
MBE-201G	•	20	1Ph, 230V, 0.6Kw	3 Speeds	100	480 x 550 x 800		
MBE-301G	•	30	1Ph, 230V, 0.75Kw	3 Speeds	180	570 x 650 x 1150		
MBE-301KB	•	30	1Ph, 230V, 0.37Kw	3 Speeds	105	550 x 500 x 1000		
MBE-501KB	•	50	1Ph, 230V, 0.75Kw	3 Speeds	200	560 x 780 x 1520		
MBE-101LP	•	10	1Ph, 230V, 0.25Kw	3 Speeds	50	420 x 400 x 650		
MBE-201LP	•	20	1Ph, 230V, 0.37Kw	110/225/475	90	530 x 480 x 810		
MBE-301LP	•	30	1Ph, 230V, 0.75Kw	80/168/310	170	650 x 620 x 1000		
MBE-401LP	•	35	1Ph, 230V, 1.1Kw	80/166/316	180	660 x 550 x 1070		
MBE-402LP	•	40	1Ph, 230V, 1.5Kw	90/200/350	250	670 x 570 x 1080		
MBE-206	•	60	3Ph,430V, 2.25Kw	122/154/265/335	430	650 x 950 x 1600		
MBE-209	•	90	3Ph,430V, 3.75Kw	122/154/265/335	480	730 x 1020 x 1620		
MBE-412	•	120	3Ph. 415V	Variable Speed	650	800 X 1220 x 2000		

Spiral Mixer

高速螺旋式面团搅拌机











FOOD PRODUCTION

Bao 包 | Man-Tou 馒头 | Bread 面包

FEATURE

- ▶ Solid and sturdy with cast iron machine frame.
- ► Safe to operate and easy to clean.
- ► Reversible bowl rotation for all, except MBE-200D.
- ► Safety guard with auto shut-off when lifted.
- ▶ Bowl, mixing tools and safety guard made of s/s.
- ▶ Separate motors for bowl and hook rotation.
- ▶ Manual and fully automatic operation.
- ▶ 2 timers and 2 speed control for all model except MBE-200D.

FOOD PRODUCTION

Bread 面包

► Single phase model for MBE-200D has 1 speed and 1 timer.

SPECIFICATIONS

Model	Capacity (pcs/hr)	Power	Speed	Weight (Kg)	Dimension L x W x H
MBE-200D	12.5	1Ph/3Ph, 1.86Kw	1 Speed/2 Speeds	360	500 x 900 x 1000
MBE-201D	25	3Ph,415V, 3.36Kw	2 Speeds	430	580 x 960 x 1100
MBE-202D	50	3Ph, 415V, 5.03Kw	2 Speeds	550	740 x 1110 x 1180
MBE-203D	75	3Ph, 415V, 6.71Kw	2 Speeds	700	800 x 1350 x 1400
MBE-204D	100	3Ph, 415V, 8.95Kw	2 Speeds	820	900 x 1550 x 1520



FEATURE

- ► Solid and sturdy with cast iron machine frame.
- ► Safe to operate and easy to clean.
- ► Safety guard with auto shut-off when lifted.
- ▶ Bowl and safety guard made of s/s AISI 304.
- ▶ Mixing tools made of s/s AISI 431.
- ► Manual and fully automatic operation.

SPECIFICATIONS

Model	Capacity (pcs/hr)	Power	Speed & Time	Weight (Kg)	Dimension L x W x H
SPRINT V2-80	80 kg (2 bag flour)	3Ph, 415V	2	325	694 x1115 x1254
SPRINT V2-130	130 kg (2 bag flour)	3Ph, 415V	2	440	833 x1271 x1359
SPRINT V2-160	160 kg (2 bag flour)	3Ph, 415V	2	590	925 x1392 x1457
SPRINT V2-200	200 kg (2 bag flour)	3Ph, 415V	2	780	928 x1450 x1588

Automatic Dough Refiner | Dough Roller

MURNI Since 1991

自动旋桶式压面团机 | 半自动压面团机



Automatic Dough Refiner 自动旋桶式压面团机

FEATURE

- ▶ Fully automatic for refining and production of smooth dough
- ▶ Timer to preset.
- Stainless Steel mixing bowl.
- Stainless Steel roller.
- ▶ Easy to handle.

SPECIFICATIONS

Model	Capacity (pcs/hr)	Power	Speed RPM	Weight (Kg)	Dimension L x W x H
MBE-229	20kg dough / batch	3ph, 415V	750	450	1630 x 940 x 1480



Semi Auto Dough Roller 半自动式压面团机

FEATURE

- ▶ Semi auto dough roller to sheet both tender and firm dough.
- Comes with two rollers.
- Adjustable rollers for thickness control.
- ► Comes with Stainless Steel body and rollers.

SPECIFICATIONS

Model	Power	Roller Specs (cm)	Dimension L x W x H	
MBE-340	3ph, 415V	Ø13 x 390	900 x 1020 x 1530	



Semi Auto Dough Roller 半自动压面团机

FEATURE

- Can sheet both tender and firm dough.
- ▶ Adjustable rollers for thickness control.
- ► Food grade conveyor belts.
- ▶ Work cycle can be carried out at high speed.
- Reliable and durable.
- Comes with Stainless Steel body.
- ► Comes with automatic thickness adjustment.
- Easy to handle.

SPECIFICATIONS

Model	Roller Length (cm)	Max. Dough Capacity (Kg)	Power	Weight (Kg)	Dimension L x W x H
MBE-917 A	61	20	3Ph,415V	350	1470 x 950 x 1270

Dough Moulder | Long Dough Moulder

MURNI Since 1991

面团整形机 | 长面团整型机



Mini Dough Moulder 轻型面团整形机

FEATURE

- ▶ Suitable for production of finger rolls, sweet buns, etc.
- Can be used with all kinds of dough.
- Two sets of adjustable rollers.
- ► Stainless steel curling chain.
- Castor wheels for easy movement.

FOOD PRODUCTION

Toast 吐司, hot dog buns 热狗面包

SPECIFICATIONS

Model	Weight Range (gm)	Working Width	Power	Dimension L x W x H
MBE-320	30 ~ 800	300	1Hp, 230V, 0.37Kw	900 x 580 x 1080



Long Dough Moulder 面团整形机

FEATURE

- ▶ Suitable for production of long loaves and baguette.
- ► Two sets of adjustable rollers.
- Stainless steel curling chain.
- Adjustable non stick pressure plate.
- Castor wheels for easy movement.

FOOD PRODUCTION

Toast 吐司, hot dog buns 热狗面包

SPECIFICATIONS

Model	Weight Range (gm)	Working Width	Power	Dimension L x W x H
MBE-420L	30 ~1200	400	1Hp, 230V, 0.75Kw	1300 x 580 x 1080



Long Dough Moulder 面团整形机

FEATURE

- Suitable for production of rolled loaves of hard & non standard dough.
- It can be used simply as moulder.
- Stainless steel curling chain.
- Two sets of adjustable rollers.

FOOD PRODUCTION

Baguette 法式长棍面包 | Loaf 条状面包 | hot dog buns 热狗面包

SPECIFICATIONS

Model	Weight Range (gm)	Working Width (mm)	Power	Dimension L x W x H
F4	100 ~ 2000	500	1Hp, 230V, 1.1Kw	2200 x 1140 x 2200

Semi Auto Reversible Dough Sheeter 半自动起酥机





FEATURE

- Suitable for sheeting and stretching all kinds of dough to obtain puff pastry of constant thickness.
- Graduated adjustment of rollers by means of lever for accurate thickness control.

- ▶ Reverse movement controlled by lever or foot pedal.
- C/w flour holder.
- ► Safety guard with auto shut-off when lifted.
- Long lasting food grate belts.









SPECIFICATIONS

Model	Conveyor Spec. (mm)	eyor Spec. (mm) Roller Spec. (mm)		Dimension L x W x H
MBE-602	500 x 2000 / side	Ø88 x 520	1Ph, 230V / 3Ph, 415V	2100 x 850 x 1100
MBE-603M	630 x 2400 / side	Ø88 x 635	3Ph, 415V	2500 X 960 x 1100
MBE-603L	630 x 2900 / side	Ø88 x 635	3Ph, 415V	3000 x 960 x 1100

Semi Auto Bun Divider & Rounder









MBE-236

MBE-236E

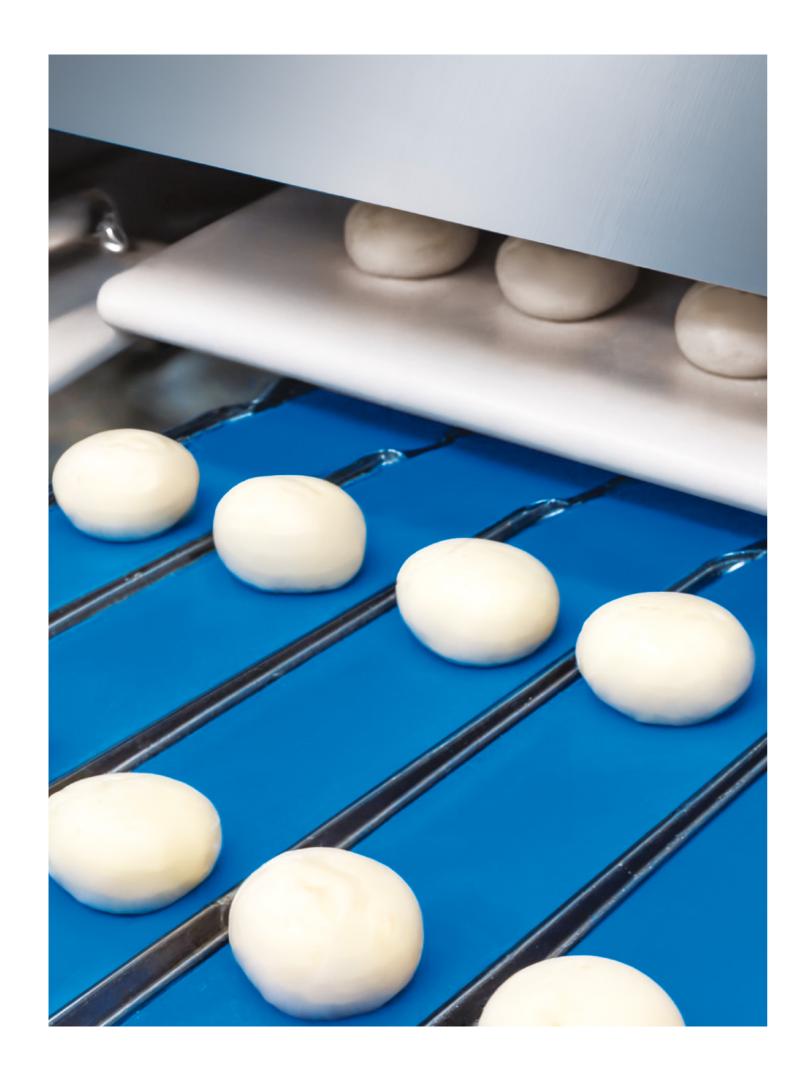
MBE-360

FEATURE

- ► Divides and rounds soft and hard dough evenly.
- ► Capacity of 30 or 36 pieces.
- ► Quick and reliable to operate.
- ► Easy weigh adjustment.
- Also available Electric Bun Divider (MBE-236E) for dividing dough pieces only.

SPECIFICATIONS

Model	No. of pcs	Rounder	Plates	Weight Range (gm)	Power	Weight (kg)	Dimension L x W x H
MBE-236	36	-	2	40~90	-	120	410 x 510 x 1310
MBE-236E	36	-	3	40~90	1Ph / 230Ph	120	410 x 510 x 1310
MBE-300	30	$\sqrt{}$	3	40~90	3Ph / 415Ph	270	560 x 560 x 2140
MBE-360	36	$\sqrt{}$	3	30~75	3Ph / 415Ph	300	560 x 560 x 2140
MBE-300A	30	$\sqrt{}$	3	40~90	3Ph / 415Ph	370	560 x 560 x 2380
MBE-360A	36	$\sqrt{}$	3	30~75	3Ph / 415Ph	400	560 x 560 x 2380



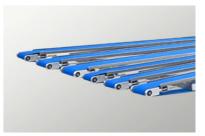
Automatic Divider Rounder 全自动面团分切搓圆机







3 Pocket



6 Pocket

FEATURE

- ▶ Heavy duty high output automatic dough divider rounder.
- ► Suitable to work softy and semi-hard dough.
- ▶ Manual weighting system, easy to operate.
- $\,\blacktriangleright\,$ Teflon coated rounding drum, make it's easy for clean-up.
- ► Top hopper volume 25kgs.
- ▶ Suitable dough water content 50-65%, base on 100kg plain flour.

FOOD PRODUCTION

burger buns 汉堡包 | hot dog buns 热狗面包 | finger rolls 手指卷 | roti canai dough 印度煎饼面团 | pita bread 皮塔饼, etc.

SPECIFICATIONS

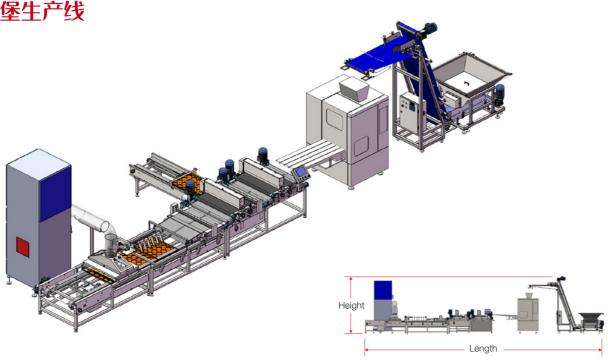
Model	Control Type	Weight Range (gm)	No of Rows	Capacity (pcs/hr)	Power	Dimension L x W x H
MBE-QLDR-3	Mechanical	130~250	• • •	2,000~5,000	3ph, 415V	2100 x 1200 x 1800
MBE-QLDR-4	Mechanical	30~180	• • • •	2,000~7,000	3ph, 415V	2100 x 1200 x 1800
MBE-QLDR-5	Mechanical	30~130	• • • •	3,000~8,000	3ph, 415V	2100 x 1200 x 1800
MBE-QLDR-6	Mechanical	30~130	• • • • •	3,000~10,000	3ph, 415V	2100 x 1200 x 1800
MBE-QLDR-8	Mechanical	30~100	•••••	4,000~14,000	3ph, 415V	2100 x 1330 x 1800
MBE-QLDR-9	Mechanical	30~65	•••••	4,000~16,000	3ph, 415V	2100 x 1330 x 1800

All the measurement by millimeter (mm)

Hamburger Production Line

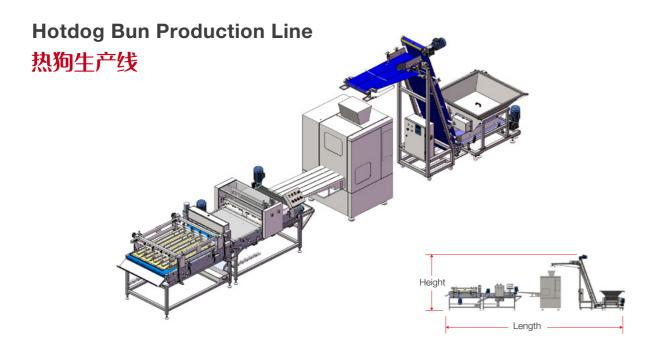






SPECIFICATIONS

Weight Range (gm)	Capacity (pcs/hr)	Dimension L x W x H
40~70gm	8,000~10,000	12,300 x 2,500



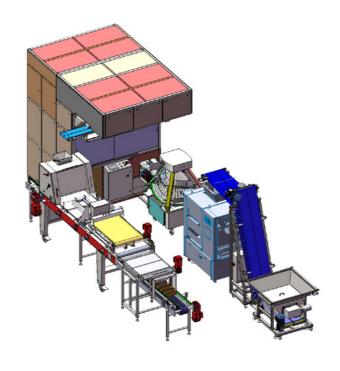
SPECIFICATIONS

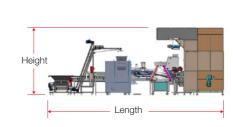
Weight Range (gm)	Capacity (pcs/hr)	Dimension L x W x H
40~70gm	5,000~5,000	8,500 x 2,500

Long Loaf Bread Production Line



土司生产线

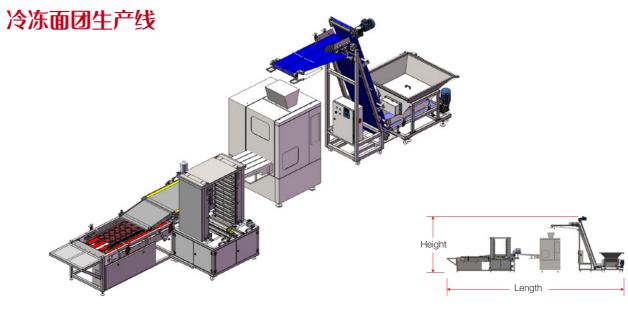




SPECIFICATIONS

Weight Range (gm)	Capacity (pcs/hr)	Dimension (mm) L x W x H
300~1000gm	Max 2,500	8,081 x 3,105

Frozen Dough Production Line



SPECIFICATIONS

Weight Range (gm)	Capacity (pcs/hr)	Dimension (mm) L x W x H
40~70gm	8,000~10,000	8,000 x 2,500

Prover | Retarder Prover

发酵柜 | 冷冻发酵柜







Prover Retarder Prover

FEATURE

Prover

- ► Suitable for fermenting dough pieces.
- ► Variable temperature and humidity controls.
- ► Temperature setting up to +40°C.
- ▶ Humidity can be set from 60% to 90%.
- ► Glass windows to view products.
- ► Fully stainless steel body.
- ► Automatic water level control at water tank.

Retarder Prover

- ► Suitable for fermenting dough pieces at a preset time.
- ► Temperature range from -5°C to +40°C.
- ▶ Separate settings for Retarder temperature and prover temperature.
- ► Humidity can be set from 60% to 90%.
- ▶ Able to delay proving for up to 99 hours and at the same time keeping the dough pieces fresh.
- ▶ Automatic switch over to proving once retarder time is reached.
- ► Fully stainless steel body.
 ► Automatic water level control at water tank.

Front View Width

← Lenath →

Height

SPECIFICATIONS

Model	Max. Temperature	Humidity	Capacity	Tray Size (mm)	Power	Dimension L x W x H
MBE-16TS-Z	40°C	60%~90%	16 trays	400 x 600	1Ph,230V,1.5Kw	550 x 860 x 2000
MBE-32TS-Z	40°C	60%~90%	32 trays	400 x 600	1Ph,230V,2Kw	750 x 1060 x 2000
MBE-RP-18TD-ZY	-5°C ~ 40°C	60%~90%	18 trays	400 x 600	1Ph,230V,1.6Kw	590 x 1020 x 2100
MBE-RP-32TD-ZY	-5°C ~ 40°C	60%~90%	32 travs	400 x 600	1Ph.230V.1.8Kw	780 x 1220 x 2100

Climator Unit

WURNI Since 1991

发酵室主机



Heat and humidity generator designed for final proofing cabinets. It features a manual thermostat and hygrostat for automatic control of temperature and humidity in the fermentation cabinet. Bakers can prioritize either heat or humidity by adjusting it on the control panel

The Climator Unit is equipped with our proven steam system, which operates without the need for heating elements. This ensures durability and unprecedented operational reliability, as the water quality (such as lime content and hardness) does not affect the functionality and lifespan of the Murni Climator Unit.

FUNCTION

- ► Temperature Control: It maintains a consistent temperature to ensure that dough rises properly and baked goods are cooked evenly. This is essential for achieving the desired texture and flavor in products.
- ▶ Humidity Control: It manages the moisture levels in the air, which is vital for dough fermentation and preventing baked goods from drying out. Proper humidity levels help maintain the freshness and quality of the products.
- Air Filtration: It filters out flour dust, allergens, and other particulates, which improves air quality and maintains a clean working environment. This is important for both product quality and the health of bakery staff.
- Air Circulation: It circulates air within the room to ensure uniform temperature and humidity distribution. This is important for consistent baking results and maintaining the quality of stored products.

FEATURE

- ▶ Suitable for stabilizing temperature and humidity in Prover Room.
- ▶ Accurate control of air humidity and heat according to preset values.
- ▶ Produces steam electronically without heating elements.
- ▶ No need to refill water as it is connected to main water supply.

SPECIFICATIONS

Model	Temperature range	Humidity	Capacity(Floor Area)	Power	Dimension L x W x H
PG-1000	+20°C~+40°C	60%~90%	6m²	3Ph, 415V	200 x 500 x 1700

Electric Convection Oven 门市型电气热风炉



Digital Electric Convection Oven 门市型数码电气热风炉











BRIO MIDI

BRIOX INOX

FEATURE

- ► Suitable for baking all kinds of pastry, pizza, biscuits and frozen dough products.
- ▶ Use hot air for baking.
- ► Even heating all round.
- ► Bidirectional fan for certain models.
- ► Steam injection for Brio MIDI and MAXI.





SPECIFICATIONS

Model	Capacity	Tray Size (mm)	Steam Injection	Power	Dimension L x W x H
BRIOX INOX	4 Tray	432 x 343	-	1Ph, 230V, 2.6Kw	600 x 590 x 580
BRIO MIDI	3 Tray	400 x 600	✓	1Ph, 230V, 3Kw	860 x 790 x 520
BRIO MAXI	4 Tray	400 x 600	✓	1Ph, 230V, 6Kw	860 x 790 x 600



BRIO MAXI DIGITALE





BRIOX INOX DIGITALE

BRIO MIDI DIGITALE

FEATURE

- ► Digital control with 10 programmable.
- ► External and internal with stainless steel covers.
- Suitable for baking all kinds of pastry, pizza, biscuits and frozen dough products.
- Steam injection.





SPECIFICATIONS

Model	Capacity	No Fans	Tray Size (mm)	Power	Weight	Dimension L x W x H
BRIOX INOX DIGITALE	4 Tray	1	432 x 343	1Ph, 230V, 2.7Kw	36	595 x 640 x 590
BRIO MIDI DIGITALE	3 Tray	1 with reverse rotation	400 x 600	1Ph, 230V, 3.2Kw	59	860 X 830 X 555
BRIO MAXI DIGITALE	4 Tray	2 with reverse rotation	400 x 600	1Ph, 230V, 6.3Kw	68	860 X 830 X 635

Electric | Gas Convection Oven

电 | 瓦斯热风炉









FEATURE

- ► External and Internal with S/Steel covers.
- ▶ Suitable for baking all kind of pastry, cookies, biscuit and etc
- ▶ 3 fan speeds adjustable.

- ▶ 2 numbers of fan.
- Stain steel rack is sold separately

SPECIFICATIONS

Model	Capacity	Tray Size	Control Type	Туре	Max Temperature	Weight (Kg)	Power	Dimension L x W x H
MEG04ED100	4 Trays	400 x 600	Digital Control	Electric	270°C	72	1Ph, 230V, 6.3kw	940 x 870 x 650
MEG0664EDR	6 Trays	400 x 600	Digital Control	Electric	270°C	80	3Ph, 415V, 9.3kw	940 x 910 x 775
BAKETEK-1064EC	10 Trays	400 x 600	Mechanical	Electric	270°C	162	3Ph, 415V, 15.8kw	995 x 975 x 1175
BAKETEK-1064EE	10 Trays	400 x 600	Digital Control	Electric	270°C	162	3Ph, 415V, 15.8kw	995 x 975 x 1175
BAKETEK-1064EP	10 Trays	400 x 600	LCD Digital Control with Program	Electric	270°C	162	3Ph, 415V, 15.8kw	995 x 975 x 1175
BAKETEK-1064GC	10 Trays	400 x 600	Mechanical	Gas	270°C	172	1Ph, 230V, 16Kw	995 x 975 x 1285
BAKETEK-1064GE	10 Trays	400 x 600	Digital Control	Gas	270°C	172	1Ph, 230V, 16Kw	995 x 975 x 1285
BAKETEK-1064GP	10 Trays	400 x 600	LCD Digital Control with Program	Gas	270°C	172	1Ph, 230V, 16Kw	995 x 975 x 1285

Electric | Gas Mini Rotary Convection Oven

电 | 瓦斯迷你旋转热风炉







FEATURE

- External and Internal with S/Steel covers
- ► Digital Control with program setting
- ► For model capacity 5 trays optional for prover system at bottom with additional cost.



SPECIFICATIONS

Model	Capacity	Tray Size	Control Type	Туре	Max Temperature	Power	Dimension L x W x H
MBE-5GD-JM	5 Trays	400 x 600	Digital Control	Gas	350°C	1Ph, 230V,	915 x 1425 x 1715
MBE-5ED-JM	5 Trays	400 x 600	Digital Control	Electric	350°C	3Ph, 415V	915 x 1375 x 1715
MBE-10GD-JM	10 Trays	400 x 600	Digital Control	Gas	350°C	1Ph, 230V, 20kw	915 x 1425 x 1895
MBE-10ED-JM	10 Trays	400 x 600	Digital Control	Electric	350°C	3Ph, 415V, 20kw	915 x 1425 x 1895

Electric Multideck Baking Oven

层次式电炉











FEATURE

- ▶ 2 or 3 pans per deck baking oven.
- ▶ Microcomputer control system for automatic temperature control.
- $\,\blacktriangleright\,$ High temperature overload protection for safety while in operation .
- ► Stackable with 1, 2, or 3 decks.

- ► High insulation for minimum heat loss.
- ► Full glass doors to view products.
- ► Interior light for easy viewing.

SPECIFICATION

SPECIFICATIONS									
Model	No. of Decks	Tray Capacity	Tray Layout	Tray Size	Power	Weight Kgs	Dimension L x W x H		
MBE-201SE-ZY	1	2		400 x 600	3Ph, 415V, 5.5kw	200	1300 x 1040 x 1180		
MBE-202SE-ZY	2	4		400 x 600	3Ph, 415V, 11kw	340	1300 x 1040 x 1600		
MBE-203SE-ZY	3	6		400 x 600	3Ph, 415V, 16.5kw	480	1300 x 1040 x 1700		
MBE-301SE-ZY	1	3		400 x 600	3Ph, 415V, 6.8kw	251	1500 x 1230 x 1180		
MBE-302SE-ZY	2	6		400 x 600	3Ph, 415V, 13.6kw	434	1500 x 1230 x 1600		
MBE-303SE-ZY	3	9		400 x 600	3Ph, 415V, 20.4kw	613	1500 x 1230 x 1700		

Gas Multideck Baking Oven

层次式电控瓦斯炉











FEATURE

- ▶ 2 or 3 pans per deck gas baking oven.
- ► Advanced electronic safety device for gas ignition.
- ► Advance d microcomputer heat control system with timer.
- ▶ Safety device to shut out gas when flame is out.
- ► Low gas consumption.

- ► Stackable with 1, 2, or 3 decks.
- ► High insulation for minimum heat loss.
- ► Full glass doors to view products
- ► Interior light for easy viewing.

SPECIFICATIONS

3F LOII IOATIO	SPECIFICATIONS								
Model	No. of Decks	Tray Capacity	Tray Layout	Tray Size	Consumption of LPG	Weight (kgs)	Power	Dimension L x W x H	
MBE-201SG-ZY	1	2		460 x 600	0.2m ³ / h	160	1Ph, 230V, 0.15kw	1300 x 986 x 585	
MBE-202SG-ZY	2	4		460 x 600	$0.4m^3 / h$	330	1Ph, 230V, 0.3kw	1300 x 986 x 1067	
MBE-203SG-ZY	3	6		460 x 600	0.6m ³ / h	490	1Ph, 230V, 0.45kw	1300 x 986 x 1655	
MBE-301SG-ZY	1	3		460 x 600	0.25m ³ / h	230	1Ph, 230V, 0.15kw	1720 x 986 x 585	
MBE-302SG-ZY	2	6		460 x 600	0.5m ³ / h	460	1Ph, 230V, 0.3kw	1720 x 986 x 1067	
MBE-303SG-ZY	3	9		460 x 600	0.75m ³ / h	690	1Ph, 230V, 0.45kw	1720 x 986 x 1655	
MBE-201G-ZY	1	2		460 x 720	0.23m ³ / h	220	1Ph, 230V, 0.15kw	1420 x 1125 x 585	
MBE-202G-ZY	2	4		460 x 720	0.46m ³ / h	430	1Ph, 230V, 0.3kw	1420 x 1125 x 1067	
MBE-203G-ZY	3	6		460 x 720	0.69m ³ / h	650	1Ph, 230V, 0.45kw	1420 x 1125 x 1655	
MBE-301G-ZY	1	3		460 x 720	0.33m ³ / h	270	1Ph, 230V, 0.15kw	1920 x 1125 x 585	
MBE-302G-ZY	2	6		460 x 720	0.66m ³ / h	540	1Ph, 230V, 0.3kw	1920 x 1125 x 1067	
MBE-303G-ZY	3	9		460 x 720	0.99m ³ / h	810	1Ph, 230V, 0.45kw	1920 x 1125 x 1655	

Rotary Rack Oven

台车旋转热风炉





FEATURE

- ▶ Diesel or gas heated rotary rack oven.
- ► C/w hood and steam exhauster.
- ► Automatic temperature and ignition control.
- ► C/w 2 units s/s rack.
- ► Excellent heat insulation with minimum heat.
- ▶ Steam system can be added upon customer request.
- ▶ Baking process viewed through wide glass window with built-in light.
- Auto lifting of rack.
- ▶ Floor designed for easy rack movement and easy cleaning.
- ► C/w 2 units s/s rack.
- ▶ For Diesel type, maximum diesel consumption roughly 7.45kg/Hr.

FOOD PRODUCTION

Bread 面包 | cake 蛋糕 | biscuit 饼干 | pastry 酥皮点心 | cookies 小西饼 & etc.

SPECIFICATIONS

SPECIFICATIONS								
Model	Capacity	Tray size (mm)	Power	Dimension L x W x H				
MBE-16E	16 trays	400 x 600	3Ph, 415V, 42Kw	1300 x 1750 x 2340				
MBE-36(M)E	18 trays / 36 trays	460 x 720 /400 x 600	3Ph, 415V, 48Kw	1830 x 2060 x 2700				
MBE-36(M)G	18 trays / 36 trays	460 x 720 /400 x 600	3Ph, 415V, 3Kw	1830 x 2060 x 2700				
MBE-36(M)D	18 trays / 36 trays	460 x 720 /400 x 600	3Ph, 415V, 3Kw	1830 x 2060 x 2700				
MBE-36(L)G	36 trays	460 x 720	3Ph, 415V, 3Kw	2400 x 2620 x 2700				
MBE-36(L)D	36 trays	460 x 720	3Ph,4 15V, 3Kw	2400 x 2620 x 2700				

Revolving Tray Oven

摇篮式面包烤炉





FEATURE

- Diesel type revolving tray oven.
- Automatic temperature control.
- ► Even baking without need to rotate pans.
- ► Large baking capacity.
- ► Excellent heat insulation with minimum heat
- Auto tray stop when door is opened.
- ► High insulation for minimum heat loss.
- ► Economical and easy to use.
- ▶ Built-in light for viewing.

FOOD PRODUCTION

Bread 面包 | cake 蛋糕 | biscuit 饼干 | Loaf 条状面包 | pastry 酥皮点心 | cookies 小西饼 & etc.

SPECIFICATIONS

Model	No. of Chamber	Diesel Comsumption	Power	Chamber Dimension L x W x H	Overall Dimension L x W x H
MBE-10	8	2.25gal/hr	3Ph,415V,1.85Kw	2080 x 660 x 355	3560 x 3250 x 2900
MBE-12	8	2.25gal/hr	3Ph,415V,1.85Kw	2690 x 660 x 355	4170 x 3250 x 2900

Gas & Electric Heated Multipurpose Dryer Oven 多功能干燥炉



Gas Fired Tunnel Oven 瓦斯隧道式烤炉













FEATURE

- ▶ Suitable for drying beans, sliced vegetables, sliced meat, seafood, keropok, leaves, herbs, etc.. ▶ Timer to set drying time.
- ► Automatic heat control.
- ▶ Uses blowing system for even heat.

- ► Standard tray of 24" x 24" / 610 x 610mm.

FOOD PRODUCTION

Dried meat 肉干 | nuts 坚果 | fruits 水果 & etc

SPECIFICATIONS

Model	Туре	Capacity	No of Door	Tray size (mm)	Power	Dimension L x W x H
MBE-807G	Gas	40 trays	1	610 x 610	1Ph, 230V, 1.5Kw	1280 x 1580 x 2440
MBE-807E	Electric	40 trays	1	610 x 610	3Ph, 415V,16.5Kw	1280 x 1580 x 2440
MBE-808G	Gas	80 trays	2	610 x 610	1Ph, 230V, 1.5Kw	2750 x 1580 x 2440
MBE-808E	Electric	80 trays	2	610 x 610	3Ph, 415V,31.5Kw	2750 x 1580 x 2440











FEATURE

- ► High capacity continuous baking oven.
- ► Suitable for cake, biscuit, bread and other bakery products.
- ► Constructed of s/steel outside.
- ► Adjustable temperature and conveyor speed.

- ► Separate control for top and bottom heat.
- ► Working temperature reached very quickly.
- ▶ Various lengths and width can be arranged on request.
- ► Note: Other sizes are available on request.

FOOD PRODUCTION

Bun包子 | Loaf 条状面包 | cake 蛋糕 | cookies 小西饼 & etc

SPECIFICATIONS

Model	Tray Size (mm)	Power	LPG Comsumption (kg/hr)	Dimension L x W x H
GT0-12	400 x 600	3Ph, 415V, 4.5Kw	7	12000 x 2730 x 1500

Gas Heated Steamer | Steam Generator

MURNI Since 1991

瓦斯加热蒸柜 | 节能蒸汽机





FEATURE MBE-610

- ▶ Automatic water level control at water tank.
- Fast heating time.
- ► Accurate temperature control.
- ► Energy and cost saving.

- ▶ No condensation of water on products.
- Safe and reliable.
- ► Comewith temperature controller and timer.

SPECIFICATIONS

Model	Capacity	Glass Window	Tray Size	Max Temperature	Power	Dimension L x W x H
MBE-TH/SG	5/10 trays	$\sqrt{}$	400 x 600	0~98°C	3ph, 415V	600 x 900 x 1700
MBE-610	10 trays / trolley	-	610 x 610	0~98°C	3Ph, 415V	1170 x 870 x 2140

1 Door Gas Type Roll-In Steamer 单门瓦斯推车式蒸柜

FEATURE

- Stainless steel SUS304 external and internal body.
- Multi temperature degree for steaming various food. heating evenly.
- Steaming time & temperature are displayed on the PLC touch screen.
- ▶ Steam boiler can be added upon customer request.



SPECIFICATIONS

Model	Capacity	Tray Size	Max Temperature	Power	Dimension L x W x H
MBE-TH-1D940	18 trays / trolley	610 x 610	-	1ph, 230V	940 x 900 x 1940
MBE-615	15/30 trays / trolley	610 x 610-15 trays 400 x 600-30 trays	0~98°C	3ph, 415V	1280 x 1350D x 2100

Blast Freezer

速冻机



FUNCTION

The primary functions and benefits of a blast freezer include:

Rapid Cooling: It quickly reduces the temperature of food, typically from cooking temperature to below freezing within a short period. This rapid cooling helps in preserving the quality and texture of the food.

Preservation of Nutrients: By freezing food quickly, it helps in retaining the nutrients and moisture content, which can be lost in conventional freezing methods.

Extended Shelf Life: Foods stored in a blast freezer can be kept for a longer duration without spoilage compared to regular refrigeration.

Food Safety: Rapid cooling prevents the growth of harmful bacteria and microorganisms that can cause foodborne illnesses.

In summary, a blast freezer is an essential tool for industries requiring quick and efficient freezing to maintain food quality and safety.



FEATURE

- Rapid Freezing Technology designed to freeze food items quickly, often within 35~40 minutes, preserving their quality and freshness.
- Adjustable Temperature Settings to allows precise control over the temperature, accommodating different types of food and freezing requirements.
- High-capacity fans equipped with powerful motors circulate cold air evenly, ensuring consistent and uniform freezing throughout the unit.
- ▶ High-quality insulation to prevent temperature loss and enhance energy efficiency.
- Digital Controls and Displays with user-friendly interfaces for easy monitoring and adjustment of temperature and other settings.
- Automatic or manual defrost options to prevent ice buildup and maintain optimal performance.

SPECIFICATIONS

Model	Capacity	Tray size	Temperature	Power	Weight (kg)	Dimension L x W x H
MBE-32TDL	2 trolleys with 32 trays	400 X 600	-35°C	3ph, 415V, 9kw	550	1730 x 1400 x 2270

Bread Slicer

面包切片机





FEATURE

- ▶ Slices sandwich bread by gravity feed.
- ▶ Bread crumbs catching drawer.
- ► Reliable and durable.
- ► Standard bread thickness of 12mm.
- ► Slicing blades easily replaced.
- ► Capacity of about 240 loaves per hour.



SPECIFICATIONS

Model	Max. Loaf Size (mm) H x L	No. of Blades	Power	Weight (Kg)	Dimension (mm) L x W x H
MBE-405	115 x 360	31	1Ph,230V,125W	50	670 x 620 x 860
MBE-406	113 x 315	27	1Ph,230V,190W	50	580 x 560 x 660
MBE-212	135 x 380	33	1Ph,230V	80	610 x 1200 x 1520

Horizontal Cake & Burger Bun Slicer

卧式蛋糕 ,面包切片机





- ▶ Slices cakes or buns completely through horizontally.
- ► Can slice more than one layer at a time.
- ▶ Standard machine comes with blades for slicing into 2 pieces.
- ► Adjustable slicing height at 5mm intervals.
- ► Simple to set slicing height.
- ► Slicing blades easily replaced.



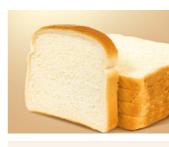


SPECIFICATIONS

Model	No. of Blades	Power	Weight (Kg)	Dimension (mm) L x W x H
MBE-123	1~3	1Ph,230V	180	1500 x 880 x 1150
MBE-303CT	1~3	1Ph,230V, 0.8Kw	280	1300 x 830 x 1270

Band Slicer 面包切片机









FUNCTION

A bread band slicer is a machine designed to cut loaves of bread into even, uniform slices. It is commonly used in bakeries, grocery stores, and commercial kitchens to ensure consistency and efficiency in slicing large quantities of bread. Here are the main functions and benefits of a bread band slicer:

Uniform Slices : It ensures each slice of bread is of the same thickness, which is important for presentation, portion control,

and customer satisfaction.

Speed and Efficiency : It significantly reduces the time and effort required to slice bread compared to manual

slicing, making it ideal for high-volume operations.

Safety : It minimizes the risk of injuries associated with using knives for slicing bread manually.

Adjustable Thickness : Many models allow for adjustment of slice thickness to cater to different preferences or types of bread.

Consistency : Ensures every loaf is sliced the same way, which is important for commercial products and packaging.

: Can handle various types of bread, from soft to crusty loaves.

FEATURE

Versatility

- ► Suitable for small budget and medium production lines.
- ► Capacity of up to 25 loaves per minute.
- Maximum loaf length of 400mm.

- ► Standard bread thickness of 12mm.
- Other thickness can be arranged on request.
- Manually operated blade hone.

SPECIFICATIONS

Model	Capacity (loaver/min)	Slice Thickness (mm)	Power	Dimension (mm) L x W x H
MBE-1025BS	10 ~ 25	12	3Ph, 415V	760 x 2630 x 2080

Automatic Bread Slicing & Filling Machine



自动面包切割充填机









FUNCTION

Slicing: The machine automatically slices whole loaves of bread into uniform pieces. This ensures consistency in slice thickness and reduces the manual labor required for slicing.

Filling : After slicing, the machine can insert various fillings between the slices. Fillings could include ingredients like butter, jam, cheese, depending on the intended use of the bread.

Automation : The entire process is automated, improving efficiency and throughput. This is particularly useful in large-scale commercial baking operations or food production facilities.

Consistency: It ensures consistent slice size and filling quantity, crucial for quality control and customer satisfaction.

FEATURE

- ► Suitable for production of cream rolls
- ► Automatically slices finger rolls and buns
- ▶ Automatically fill cream into sliced products
- ► Quantity of filling cream can be set

- ▶ Variable speed conveyor
- ▶ Easy to operate
- High efficiency
- ▶ Solid in construction

SPECIFICATIONS

Model	No of Filling	Filling Length	Capacity (pcs/min)	Product Layout	Power	Dimension L x W x H
MBE-1C1	1	75~200	10~20		1ph,230V,1kw	3400 x 620 x 1840
MBE-2C1	2	75~200	10~20		1ph,230V,1.5kw	3400 x 760 x 1950
MBE-4C4S	1	75~200	10~20	0000	1ph,230V,1.1kw	3400 x 950 x 1930

Multifunctional Cake Cutting Machine 切蛋糕机



Vertical Cake Cutting Machine



Ultrasonic Cake Cutting Machine







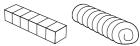












FEATURE - MBE-301CT

- Use saw blades with high-speed vibration to move articles and make surface of sliced cake smooth and neat.
- ► Touch panel with function of memory setting.
- ► Can be integrated into existing production lines and can be used independently.
- Cutting speed is adjustable.

FEATURE - MBE-302-NH

- ► High efficiency cutting.
- ▶ Touch panel with function of memory setting.
- ► Suitable for frozen cake
- Available for different shape.
- ▶ Ultrasonic high frequency vibration principle cutting.

SPECIFICATIONS

Model	Weight kgs	Power	Dimension L x W x H
MBE-301CT	420	1ph, 230V, 1.5kw	1120 x 1120 x 1470
MBE-302-NH	480	1ph, 230V, 5.2kw	1550 x 1050 x 1810



Multipurpose Automatic Encrusting & Moulding Machine



多用途全自动包馅整型机



FEATURE

- ▶ Products can be long, short, round or oval shaped.
- ▶ Automatically sheet dough, encrust dough with fillings and cut to desired length and shape.
- ▶ Dough glutten is maintained throughout production process.
- ► Capacity of 1,000 to 6,000 pcs per hour.
- ▶ Independent interchangeable filling hopper to increase efficiency when different filling is required.
- ► C/w 1 unit Filling Device and 1 unit Twist Dividing Machine.
- ▶ Choice of twist dividing machine, cutter blades, and size and shape of filling nozzles according to type of product.
- ▶ Power and dimension is only applicable for encrusting & moulding machine, not inclusive filling device & twist dividing machine.

FOOD PRODUCTION

Bao 包 | Man-Tou 馒头 | Silver-Thread Roll银丝卷 / Bun 小圆面包 / Shao Bao 烧包 / Lotus Leaf Bun 荷叶包

SPECIFICATIONS

Model	Weight Range (gm)	Capacity(pcs/hr)	Conveyor Width	Weight (Kg)	Power	Dimension L x W x H
MBE-1510S	20~80	1,000~6,000	130	585	3Ph, 415V, 3.15Kw	3500 x 590 x 1690
MBE-1510M	20~150	1,000~6,000	220	620	3Ph, 415V, 3.15Kw	3500 x 760 x 1690
MBE-1510L	30~180	1,000~6,000	300	640	3Ph, 415V, 3.15Kw	3500 x 730 x 1690
MBE-1510S -LMT	20~80	1,000~6,000	130	593	3Ph, 415V, 3.59Kw	3150 x 640 x 1680
MBE-1510M -LMT	20~150	1,000~6,000	200	643	3Ph, 415V, 4.54Kw	3150 x 690 x 1680
MBE-1510L -LMT	30~180	1,000~6,000	300	693	3Ph, 415V, 5.45Kw	3150 x 720 x 1680

All the measurement by millimeter (mm)



Multipurpose Automatic Encrusting & Moulding Machine



多用途全自动包馅整型机



FEATURE

- ▶ Suitable for Heong Peanh, "Lao Po" Peanh, Tou Sha Peanh and Tanbum Biscuit.
- ▶ Products can be long, short, round or oval shaped.
- ▶ Automatically sheet dough, encrust dough with fillings and cut to desired length and shape.
- ▶ Dough glutten is maintained throughout production process.
- ► Capacity of 1,000 to 6,000 pcs per hour.
- ▶ Independent interchangeable filling hopper to increase efficiency when different filling is required.
- ► C/w 1 unit Filling Device and 1 unit Twist Dividing Machine.
- ▶ Choice of Twist Dividing Machine, cutter blades, and size and shape of filling nozzles according to type of product.

FOOD PRODUCTION

Heong Peah 香饼 | "Lao Po" Peah 老婆饼 / Tou Sha Peah 豆沙饼 / Tambun Peah 淡文饼

SPECIFICATIONS

Model	Weight Range (gm)	Conveyor Width	Power	Weight (Kg)	Dimension L x W x H
MBE-1520M	20~150	200	3Ph, 415V, 8.36Kw	906	3160 x 675 x 1690

All the measurement by millimeter (mm)

Filling Depositor

分离式给馅机





FEATURE

- ► Meat, Vegetable, bean paste, jam are available.
- ▶ Adopt upright dropping design help to reduce the damage of filling.

SPECIFICATIONS

Model	Weight (kgs)	Power	Dimension L x W x H
MBE-SE51H	75	3ph, 415V, 0.75kw	500 x 750 x 1480
MBE-SE51-LMT	95	3ph, 415V, 1.59kw	500 x 730 x 1385

Mantao | Lotus Leaf Bun Cutting Machine

分离式馒头 | 荷叶包切机



FEATURE

▶ Optional cutting blade for Mantou or Lotus Leaf Bun.

SPECIFICATIONS

Model	Weight (kgs)	Power	Dimension L x W x H
MBE-STB35	160	3ph, 415V, 0.75kw	1500 x 500 x 1400
MBE-STB35-LMT	160	3ph, 415V, 1.33kw	1500 x 600 x 1390

Twist Dividing Machine

分离式捏花机





FEATURE

The conveyor belt speed can be adjusted independently, and various optional knives are available. Additionally, the design includes an automatic device for easily adjusting the height, positioning, and tension of the steam bun to accommodate different product requirements.



Knife Mechanism

The mechanism is secured with four hand knob bolts, making it easy to change and clean.



Fully Adjustable

Shatter can be matched with the lifting board to automatically adjust and maximize the product shape. Our design allows for automatic peaking and you can easily adjust height, positioning and tension in order to meet the custom requirements of different productions.



Fully adjustable dough

scraper ensures the conveyor belt is clean and scraps are taken care of automatically.

SPECIFICATIONS

Model	Weight (kgs)	Power	Dimension L x W x H
MBE-SW45	210	3ph, 415V, 1.5kw	1500 x 700 x 1400
MBE-SW45-LMT	230	3ph, 415V, 3.14kw	1350 x 780 x 1340
MBE-SW49	278	3ph, 415V, 1.5kw	1475 x 765 x 1400

Table Top Paste Dividing Machine 桌上型出馅机







FEATURE

- lt's smaller size encrusting machine
- ▶ Easy for installation, remove, operating and cleaning.
- ▶ Weight, size and ratio can be adjusted as required.
- ► Egg tart skin dough, peanut cookies





Product Size

Product length

SPECIFICATIONS

Model	Capacity pcs/min	Weight Range (gm)	Weight (Kg)	Power	Dimension L x W x H
MBE-HJ001	30~ 60	15~80	120	1ph, 230V, 0.85kw	900 x 810 x 810

Table Top Multifunction Encrusting Machine

桌上型多功能包馅机



FEATURE

- ▶ It's smaller size encrusting machine.
- Machine body and hopper are made by 304 stainless steel.
- ▶ For producing products with single filling.
- ▶ Require stamping machine to produce shape of the product, stamping machine not included.







Dough **Thickness**

Product Size

Product length

SPECIFICATIONS

Model	With Filling	Capacitypcs/min	Weight Range (gm)	Weight (Kg)	Power	Dimension L x W x H
MBE-HJ001	1 filling	30~ 60	15~80	150	1ph, 230V, 1kw	900 x 810 x 1230

Multifunction Encrusting Machine 多功能包馅机 | 多功能馅中馅包馅机





FUNCTION

- ▶ Small dimensions, compact structure, PLC control, simple operation, stable running, reliable, and hygienic.
- Can store up to 99 recipes for different types of cookies.
- ▶ Unique mixing feature allows for adjustable dough toughness and the production of rotary/twisted products.
- Adjustable screw between shutters reduces friction, increases durability, and stabilizes filling flow.
- Interchangeable shutters can create various food shapes.
- Plastic hoppers made from durable composite material resist damage, prevent contamination, are lightweight, non-stick, uniform in shape, easy to disassemble, and easy to clean.
- ▶ MBE-HJ860II has an additional hopper compared to MBE-HJ860, enabling the production of double-filling products.









Product Size



Dough Thickness

Product Size

Product length

Dough **Thickness**

Product length

SPECIFICATIONS

Model	Capacity (pcs/min)	Weight Range (gm/pc)	Power	Weight (kg)	Dimension L x W x H
MBE-HJ860	70-100	15-150	1Ph,230V, 2.0kw	310	1670 x 920 x 1290
MBE-HJ860II	70-100	15-150	1Ph,230V, 2.2kw	330	1670 x 920 x 1750

Flour Sprinkle Machine

撒粉机







SPECIFICATIONS

Model	Power Dimension L x W	
MBE-106FS	1ph, 230V	950 X 930 1230
MBE-FSJP	3ph, 415V	1200 X 670 X 1250

Auto Stamping Machine 自动成型机







SPECIFICATIONS

Model	Capacity (pcs/min)	Weight Range (gm)	Paper length size	Weight	Power	Dimension L x W x H
MBE-820S	20~90	20~220	-	175	1ph, 230V, 0.8kw	1500 x 570 x 1300
MBE-PP80	10~95	-	50~95	200	1ph, 230V, 1kw	1250 x 650 x 1300

Automatic Tray Arranging Machine

MURNI Since 1991





FEATURE

- Arrangement method can be adjusted.
- ► Touch screen operating interface, clear picture quality and convenient operations
- the machine is equipped with self-diagnosis function for failures
- It applies PLC controlling system

FOOD PRODUCTION

Mooncake "lao po" biscuit 老婆饼, green bean biscuit 绿豆饼, bao 包子, mantou 馒头, pineapple biscuit 凤 梨酥, chicken biscuit 鸡仔饼, bread面包 and etc.

SPECIFICATIONS

Model	Capacity (pcs/min)	For Tray Size	Power	Weight (kgs)	Dimension L x W x H
MBE-861S	20~80	400 x 600	1ph, 230V, 1kw	310	1250 x 930 x 1800
MBE-861L	20~70	460 x 720	1ph, 230V, 1kw	310	1330 x 930 x 1800
MBE-861XL	20~70	610 x 610	1ph, 230V, 1kw	310	1270 x 1150 x 1800

Embossing Machine



Biscuit Rounding Machine

搓圆机



SPECIFICATIONS

Model	Weight Range		Power	Dimension L x W x H	
MBE-HJ52	-	175	1ph, 230V, kw	1400 x 650 x 1400	
MBE-CBR8-OK	15~30	60	1ph, 230V, kw	1220 x 500 x 1200	
MBE-BD8	-	60	1ph, 230V, kw	1600 x 1050 x 1100	

Directly Gas Heated Cooker Mixer



瓦斯加热煮炊搅拌机



FEATURE

- Used for food requiring high temperature heating and mixing.
- Designed to create products with handmade flavor.
- Direct gas heated.
- Single speed tool rotation.
- Beaters made of wood or Teflon.
- ► All other parts in contact with food made of s/s.
- ► Tool easily removed for fast removal of products.
- Safe and reliable.
- ► For Model MBE-235L, inverter controller is available according to the customer requirement.

FOOD PRODUCTION

Bean paste 豆沙 | Lotus seed paste 莲蓉 | Curry 咖喱 | Chili sauce 辣椒酱, etc.

SPECIFICATIONS

Model	Bowl Capacity (L)	Speed	Power	Dimension L x W x H
MBE-235S	50	1	1Ph, 230V, 0.75KW	860 x 860 x 1500
MBE-235M	80	1	1Ph, 230V, 0.75KW	970 x 970 x 1570
MBE-235L	150	1	1Ph, 230V, 1.50KW	1100 x 1100 x 1580

Gas Heated Oil Insulated Cooker Mixer

瓦斯加热煮炊搅拌机 | 热油用



FEATURE

- Used for food requiring high temperature heating and mixing.
- Designed to create products with handmade flavor.
- Oil insulated bowl for even heating.
- Single speed tool rotation.
- Beaters made of wood or Teflon.
- All other parts in contact with food made of s/s.
- Mechanical bowl tilting together with easily removable tool for fast product removal.
- Safe and reliable.

FOOD PRODUCTION

Bean paste 豆沙, Ma hsu 麻糬, Lotus seed paste 莲蓉, Curry 咖喱, Chili sauce 辣椒酱, Dodol 多多尔, etc.

SPECIFICATIONS

Model	Bowl Capacity (L)	Speed	Power	Dimension L x W x H
MBE-235MV-80L	80	Variable	1Ph, 230V, 0.75KW	1000 x 1000 x 1630
MBE-235LV-150L	150	Variable	1Ph, 230V, 1.50KW	1120 x 1150 x 1680

Gas Heated, Oil Insulated Cooker Mixer

瓦斯加热 | 油隔热搅拌机 | 手动倾锅





FEATURE

- Used for food requiring high temperature heating and mixing.
- Designed to create products with handmade flavor.
- Oil insulated bowl for even heating.
- ► Teflon beater.
- Easy to operate.
- ► Stainless steel body design.

FOOD PRODUCTION

Bean paste 豆沙, Ma hsu 麻糬, Lotus seed paste 莲蓉, Curry 咖喱, Chili sauce 辣椒酱, Dodol 多多尔, etc.

SPECIFICATIONS

Model	Bowl Capacity	Speed	Power	Dimension L x W x H
MBE-280CPS	100L	2	3ph, 415V, 3,1kw	1400 x 1310 x 1600
MBE-280CPS	300L	2	3ph, 415V, 5kw	1630 x 1500 x 2160

Hydraulic Lifted Head Gas Heated Oil Insulated Cooker Mixer

油压升降 | 瓦斯加热 | 热油用 | 电动倾锅



FEATURE

- Used for food requiring high temperature heating and mixing.
- Designed to create products with handmade flavour.
- Oil insulated bowl for even heating.
- Variable speed control for tool rotation.
- ► Teflon beater.
- Easy to operate.
- Stainless steel body design.

FOOD PRODUCTION

Bean paste 豆沙, Ma hsu 麻糬, Lotus seed paste 莲蓉, Curry 咖喱, Chili sauce 辣椒酱, Dodol 多多尔, etc.

SPECIFICATIONS

Model	Bowl Capacity	Speed	Power	Lifted Height	Dimension L x W x H
MBE-320CPS	300L	2	3ph, 415V, 5kw	2830	1400 x 1690 x 1950

Steam | Gas Heated, Oil Insulated Cooker Mixer



蒸汽 | 瓦斯加热 | 热油用 | 可倾式搅拌机



MIXER BAWL



FEATURE

- Used for food requiring high temperature heating and mixing.
- Designed to create products with handmade flavor.
- Easy to operate.

FOOD PRODUCTION

Bean paste 豆沙 | Lotus seed paste 莲蓉 | Curry 咖喱, Chili sauce 辣椒酱 | Jam果酱, etc.

SPECIFICATIONS

Model	Туре	Bowl Capacity	Jacketed	Speed RPM / min	Power	Dimension L x W x H
JL-XXKL-Q	Steam	600L	$\sqrt{}$	35	3ph, 415V, 4.75kw	1980 x 1530 x 1220
JL-XKJG-Q	Gas	400L	-	23	3ph, 415V, 2.95kw	1700 x 1400 x 1190

Hydraulic Lifted Head Gas | Electric Oil Insulated Cooker Mixer

油压升降 | 瓦斯加热 | 热油用 | 电动倾锅



FEATURI

- Used for food requiring high temperature heating and mixing.
- Designed to create products with handmade flavour.
- Oil insulated bowl for even heating.
- Variable speed control for tool rotation.
- ► Teflon beater.
- Easy to operate.
- Stainless steel body design.

FOOD PRODUCTION

bean paste 豆沙, ma hsu 麻糬, lotus seed paste 莲蓉, curry 咖喱, chili sauce 辣椒酱, dodol 多多尔, etc.

SPECIFICATIONS

Model	Туре	Bowl Capacity	Speed	Power	Lifted Height	Dimension L x W x H
MBE-320EPS/Q200L	Electric	200L	2	3ph, 415V, 3.7kw	2680	1550 x 2015 x 1830
MBE-320CPS/Q300L	Gas	300L	2	3ph, 415V, 3.7kw	2680	1600 x 2065 x 1830
MBE-320CPS/Q400L	Gas	400L	2	3ph, 415V, 3.7kw	2950	1683 x 2195 x 1900

Kaya Cooker

咖椰机





FEATURE

- Water jacketed cooker specially designed for kaya (Coconut Jam).
- Auto temperature control.
- Variable speed mixing tool.
- Time controlled mixing tool with independent control of mixing and resting times.
- ► Manual water level control with visual level indicator.
- Manual bowl tilting.
- ► Smaller models, MBE-30K and MBE-50K are available with fewer feature.
- Cooking Capacity measurement is according water volume.

SPECIFICATIONS

Model	Cooking Capacity (kg)	Power	Dimension L x W x H
MBE-50K	50	1ph, 230V, 0.37kw	1000 x 560 x 1250
MBE-200K	200	3ph, 415V, 27kw	1220 x 1320 x 1900
MBE-250K	250	3ph, 415V, 27kw	1220 x 1320 x 2050

Horizontal Steam Mixer

卧式蒸炼机



FEATURE

- ► The airtight design prevents the escape of steam and heat, this feature helps in maintaining consistent temperature and pressure levels.
- Precise mixing mechanisms ensure uniform mixing of ingredients, preventing lumps and ensuring a smooth texture.
- Allows direct steam injection into the mixing chamber, providing rapid and even heating.
- With precise temperature control systems, allowing operators to set desired temperatures accurately.
- Suitable for steaming & processing of glutinous rice flour

FOOD PRODUCTION

Mochi 麻糬

SPECIFICATIONS

Model	Capacity	Steam Pressure	Weight (kgs)	Power	Dimension L x W x H
MBE-HJ60L	60L	0.04mpa	350	3ph, 415V, 1.6kw	1200 x 1000 x 1200
MBE-HJ150L	150L	0.04mpa	800	3ph, 415V, 4kw	1400 x 1200 x 1400

Multifunction Cake Depositor

多功能蛋糕充填机





FEATURE

- ▶ PLC touch type control screen with function of setting memory data.
- Depositing roller equipped with silicon rubber round gear, it is able to reduce bubble elimination of cake batter.
- It is capable of making regular depositing position or displacement depositing, in order to manufacture variety products.
- ▶ It is working for single operator or continuous operation, to match connection demand of production line.



Filing Roller

SPECIFICATIONS

Model	For Tray Size	Capacity Cup Cake pcs/hr	Capacity Swiss Rolltray/hr	Hopper Volume	Power	Weight	Dimension L x W x H
MBE-202NH	400	4,000	300	60L	1Hp, 230V 1.5KW	300kg	1600 x 950 x 1380
MBE-202(A)NH	460	4,300	350	60L	1Hp, 230V 1.5KW	350kg	1600 x 1000 x 1380
MBE-202(B)NH	600	5,200	400	60L	1Hp, 230V 1.5KW	370kg	1600 x 1150 x 1500

6 Mold Options 6 款摸具选择

























AEROS Sponge | Chiffon Cake Aeration System

MURNI Since 1991

雪芳蛋糕充气系统









SPECIFICATIONS

Model	SP/Light Cake kg/hr	Butter Cake kg/hr	Chiffon Cake Egg White/Chiffon kg/hr	Chiffon Cake Cake kg/hr	Cream/Aerated Chocolate kg/hr	Yoghout/ Mousse kg/hr	Dairy Cream kg/hr
A30	40~80	40~100	10~25	20~50	20~50	30~80	20~30
A50	60~150	60~150	30~60	60~150	60~150	160~150	30~60
A100L	120~250	250~600	30~75 / 100~250	160~320	100~200	160~320	60~120
A200S	200~400	350~800	50~100 / 150~300	200~400	150~300	200~400	100~200
A200L	300~600	500~1200	65~160 / 170~420	250~500	300~600	300~600	200~400
A500	300~600	400~1000	100~200 / 250~500	300~600	300~600	300~600	200~400
A750	400~1000	500~1200	150~350 / 300~600	400~800	400~800	500~1000	400~800

Note: The output depends on the production process and the formula. Specific details need to be tested.

A30 and A50 not suitable for butter cake

Automatic Cookies Depositor Machine 多功能西饼成型机



Cookies Nozzle 曲奇花嘴





FUNCTION

An Automatic Cookies Depositor Machine is designed for the efficient and consistent production of cookies and other baked goods. It precisely deposits cookie dough on the baking trays, ensuring uniform size and shape for each cookie. The machine enhances productivity, quality, and consistency in cookie manufacturing.





FEATURE

- ▶ Nozzle rotation is powered by a multi speed geared motor.
- ▶ Up and down movement of the table is powered by a geared servo motor with braking unit.
- Wire cut frame is powered by a geared motor.
- ► Table height adjustment is fully automatic.
- Use to make kinds of biscuit, puff, macaron, etc
- Servo drives controls for high speed and accuracy.

SPECIFICATIONS

Model	For Tray Size	Wire-cut System	Capacitykg/hr	Weight(kg)	Power	Dimension L x W x H
MBE-102NH	400	-	60~100	400	1ph, 230V, 2kw	1600 x 960 x 1400
MBE102(A)NH	460	-	60~100	430	1ph, 230V, 2kw	1600 x 1020 x 1400
MBE-102(B)NH	600	-	60~100	470	1ph, 230V, 2.3kw	1600 x 1160 x 1400
MBE-102NHW	400	J	60~100	400	1ph, 230V, 2kw	1600 x 960 x 1400
MBE102(A)NHW	460	V	60~100	430	1ph, 230V, 2kw	1600 x 1020 x 1400
MBE-102(B)NHW	600	√	60~100	470	1ph, 230V, 2.3kw	1600 x 1160 x 1400

A1 A2 A3 A3 A6 <td

Wire-Cut Cookies Nozzle 割线曲奇摸具





square mould

Crisp Cookie Machine 薄饼机 / 鸡仔饼机











FEATURE

- PLC touch screen, memory formulas offered for setting and operating easily.
- ► Template forming, uniform thickness, the thinnest of biscuit can be 1.3mm
- It is convenient and easy to change the template, and make different kinds of biscuit products.
- ▶ It can be installed in production line to carry out mass production.

SPECIFICATIONS

Model	Capacity (pcs/hr)	Power	Weight	Dimension L x W x H
MBE-106NH	300-400pcs/hr	1Ph, 230V,1.0kw	400	1570 x 1190 x 1400

Pineapple Biscuit Crust Machine

凤梨酥皮机



FEATURE

- Length of crust is adjustable.
- Maximum width of crust is 38 mm.
- ▶ Requires 2 HP air compressor, which is not included.
- Width and thickness of crust is determined by size of nozzle.
- Comes with a variable speed conveyor to ensure different types of crust does not break.
- Automatically cuts the crust into set length by a pneumatic cutter.
- Standard nozzle size is 25W x 6T mm, Other sizes can be arranged on request.
- Produce single and two colour pineapple biscuit crust.
- Pineapple filling is manually placed onto each piece of crust and the crust is manually rolled into pineapple biscuits.



SPECIFICATIONS

Model	Weight Range (gm)	Capacity (pcs/hr)	Power	Dimension L x W x H
MBE-161	10~20	1000~2000	1ph, 230, 1kw	1300 x 800 x 1710

Semi-Auto Tart Forming Machine

半自动蛋挞成型机









FEATURE

- ► The pieces of dough which had been formed by the Multifunction Encrusting Machine.
- The tart mould with dough is to be manually place into the tart forming machine turntable.
- The turn table will automatically turn around step by step after each process.
- Requires 2 HP air compressor for model MBE-A303, which is not included.

- ► The stamping mould will automatically stamps the dough to for the required shape.
- ► The tart mould with the formed dough is being automatically removed from the turntable by pneumatic system.
- Requires 5.5 HP air compressor for model MBE-A303-2, which is not included.

OPTIONAL ITEM (with additional cost)

Cup unloading system and Filling Depositor

SPECIFICATIONS

Model	Capacity pcs/hr	Mould per disc	Cup unloading system	Filling Depositor	Weight(kgs)	Power	Dimension L x W x H
MBE-A303	500~1,200	8	Optional*	optional*	100	1ph, 230V, 0.5kw	800 x 750 x 1450
MBE-A303-2	500~1,200	8	√	\checkmark	180	1ph, 230V, _1.25kw	1300 x 700 x 1550

Automatic Egg Tart Forming Machine



自动蛋挞成型机



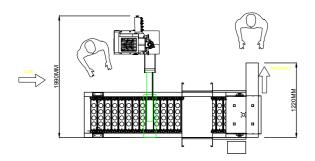


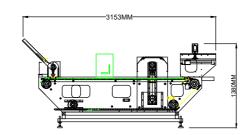
FEATURE

- Auto cup dropping system.
- Output conveyor length 1,200mm.
- ► Touch screen and PLC control.
- ▶ Requires 7.5Hp air compressor, but not included.









SPECIFICATIONS

Model	Capacity pcs/hr	Mould per disc	Cup unloading system	Filling Depositor	Weight (kgs)	Power	Dimension L x W x H
MBE-108TK(4 Cups)	2000~2600	4	\checkmark	√	920	3ph, 415V, 5kw	3153 x 1990 x 1380

Semi Auto Egg Roll | Kuih Kapit Machine



半自动蛋卷机 | 夹必饼机









FEATURE

- Semi automatic machine for the production of Egg Rolls.
- Consists of the Automatic Baking Hot Plates and the Batter Depositor.
- The Batter Depositor automatically deposits batter onto the hot plates.
- Quantity of batter deposited is adjustable.
- The top and bottom hot plates automatically closes and bake the egg roll.
- Individual temperature control for each of the nine sets of hot plates to ensure quality product.
- Baking time is adjustable from 5 ~ 10 seconds.
- Once the egg roll is baked, the top hot plate is automatically opened for manual rolling and removal of the egg roll.
- ▶ Egg Tart Machine 5kw, Filling depositor 0.85kw.
- ▶ Requires 2 HP air compressor, which is not included.

SPECIFICATIONS

Model	Capacity pcs/hr	Weight Range (gm)	Power	Dimension L x W x H
MBE-162	800~1000	10~20	3Ph, 415V, 14.4Kw	1600 x 1600 x 1420

Fully Automatic Kuih Kapit Machine 全自动夹必饼机



Fully Automatic Phoenix Winding Machine 全自动凤凰卷机, 全自动四方饼机

Fully Automatic Phoenix Egg-Roll Machine 全自动小蛋卷机



FEATURE

- ► Controlled with PLC programme.
- Stainless Steel external body.
- Easy to clean.







SPECIFICATIONS

Model	Mould	Capacity(pcs/hr)	Power	Dimension L x W x H
MBE-165 小蛋卷	6	500	3ph, 415V, 13kw	1940 x 1900 x 1380
MBE-166 凤凰卷	6	500	3ph, 415V, 13kw	1940 x 1900 x 1380
MBE-166-9 凤凰卷	9	500~600	3ph, 415V, 13kw	2510 x 1950 x 1510
MBE-166-9Q 四方饼	9	500~600	3ph, 415V, 13kw	2510 x 1950 x 1510
MBE-169-9D 夹必饼	9	500~600	3ph, 415V, 15kw	2510 x 1950 x 1510

Fully Automatic Bee Nest Biscuit Making Machine 自动蜂巢酥成型机









► Temperature adjustable, maximum temperature up to 200°C.

FEATURE

Oil recirculation system.

Fully stainless steel body.

- Frying time adjustable.
- C/w cooling system
 Requires 2hp air compressor, but not included.

SPECIFICATIONS

Model	Capacity (pcs/hr)	Mould	Power	Dimension L x W x H
MBE-888	800~1200	24	3Ph, 415V, 23Kw	2900 x 1500 x 2000

Semi Auto Turn Table Curry Puff Forming Machine



半自动咖喱角成型机





FEATURE

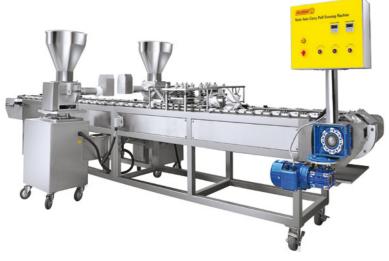
- High output capacity.
- Easy to clean and operate.Convenient to manintain.
- Speed adjustable.
- ▶ Dimension without Filling Depositor is 1250L x 1360W x 1260H
- rate. Stainless steel body.
 - Alluminium mould.
 - ▶ Power without Filling Depositor is 1Ph, 230V, 1kw

SPECIFICATIONS

Model	Capacity (pcs/ hr)	Mould	Power	Filling Depositor	Dimension L x W x H
MBE-12CPFK	600~1,200 pcs/hr	12	1Ph, 230V, 2kw	1 unit	1860 x 1360 x 1450

Semi Auto Curry Puff Forming Machine

半自动咖喱角成型机





FEATURE

- High output capacity.
- Speed adjustable.

- Easy to clean and operate.
- Convenient to manintain.
- Stainless steel body.
- Alluminium mould.

SPECIFICATIONS

Model	Capacity (pcs/hr)	Mould	Power	Dimension (mm) L x W x H
MBE-FK240SCKFM	Max. 2500	124	1Ph,230V, 3kw	5010 x 1761 x 1450

Frozen Dough Cutter 冷冻饼干切片机





FEATURE

- Easy to operate and maintain.
- Energy and cost saving.
- Safe and reliable.
- Suitable for slicing of frozen dough of Portuguese Tart, Biscotti, Cookies and etc.
- PLC control, screen prompt action, interface humanization.
- External body with s/steel cover.

SPECIFICATIONS

Model	Capacity (pcs/hr)	Slice Thickness (mm)	Weight (kg)	Power	Dimension L x W x H
MBE-112S	70	1-150	80	1Ph, 230V, 0.8kw	1200 x 420 x 810

Walnut Biscuit Making Machine

核桃酥定量分割整形机



FEATURE

- Suitable for the molding of walnut short pastry and mochi, It is applicable to automatic to quantitative cutting of skins and fillings of various mooncakes.
- The finished product is cylindrical.
- Automatic belt powder sprinkling device.
- Blade rotating segmentation, frequency control. Accurate quantity.
- PLC program control, cutting speed and weight can be jointly debugged with high automation, the machine is equipped with self-diagnosis function for failures.
- Screen prompt for instruction of failure and resolutions.



SPECIFICATIONS

Model	Capacity (pcs/hr)	Weight Range (gm)	Weight (kg)	Power	Dimension L x W x H
MBE-100J	100	10~200	250	250	1130 x 830 x 1180

Biscuit Moulding Machine 印竹机







FEATURE

- Equipped with rollers that have engraved patterns to shape the dough into specific biscuit designs.
- Adjustable speed controls for different production requirements.
- Cutting mechanism to separate the shaped biscuits from the dough sheet.
- Easy-to-clean components to maintain sanitary conditions.
- ▶ Modular design for easy upgrade and maintenance.
- ► High production capacity with consistent output quality.

SPECIFICATIONS

Model	Weight (kg)	Power	Dimension L x W x H
MBE-164FK	Max. 2500	1ph, 230V	1100 x 680 x 1270

Crisps Skin Machine

起酥机



FEATURE

By automating the peeling and slicing process, a Crisps Skin Machine enhances productivity, consistency, and overall quality in both domestic and commercial settings.

SPECIFICATIONS

Model	Weight (kg)	Power	Dimension L x W x H
MBE-305	80	1ph, 230V	1000 x 620 x 1200

^{*} Dimension and weight calculation is for one unit crisp skin machine

Multipurpose Fryer 多功能油炸炉



FEATURE

- ▶ Suitable for frying snack food such as potato chips, nuts, crakers, fish balls, meat balls, etc .
- ► Heated by gas or diesel burner.
- Automatic temperature control.
- ► Timer for setting frying time.
- ▶ Automatic oil dripping of products once frying time is over.
- Automatic removal of products to cooling pans.

SPECIFICATIONS

Model	Oil Capacity (L)	Power	Dimension L x W x H
MBE-600	144	3Ph,415V	1140 x 780 x 940

Automatic Donut Fryer

甜甜圈炸炉



FEATURE

 An automatic donut fryer is a specialized kitchen appliance designed to streamline the donut-making process, particularly in commercial settings.

Precise control over oil temperature to ensure optimal frying conditions and prevent burning.



SPECIFICATIONS

Model	Donut Size	Capacity (pcs/hr)	Oil Tank	Power	Dimension L x W x H
MBE-FK610	Ø4"	1,200~1,500	145 L	3ph, 415V, 18kw	2930 x 940 x 1110

Semi-Automatic Shao-Mai Machine

MURN Since 1991

半自动烧卖机



FEATURE

- Semi-Auto Machine for the production of Shao-Mai.
- Lightweight and compact in design.
- Very simple to use. Inexperience operator can produce Shao-Mai with skilled efficiency and quality.
- Able to use commercially available crusts for production of Shao-Mai.
- All parts in contact with food can be easily disassembled for cleaning.
- All external parts in stainless steel and food grade Teflon.
- ► High productivity of approximately 1,000 pcs per hour.
- Fine adjustment of weight in the range of ±2gm.





SPECIFICATIONS

Model	Capacity (pcs/hr)	Weight Range (gm)	Power	Dimension L x W x H
MBE-1540	500~1000	15~35	1Hp,230V,1.5Kw	390 x 635 x 840

Automatic Shao-Mai Machine





FEATURE

- Automates the process of preparing dough wrappers and filling them with the desired stuffing, ensuring uniformity and consistency in size and shape
- Capable of producing a large number of Shao-Mai in a short period, significantly increasing production efficiency compared to manual methods
- Allows for adjustments in the amount of filling, and the size of the Shao-Mai, accommodating different recipes and preferences.
- Ensures each Shao-Mai is made to the same specifications, maintaining consistent quality and appearance across batches.
- Features an intuitive control panel or touchscreen interface, making it easy to operate and adjust settings.

SPECIFICATIONS

Model	Capacity (pcs/hr)	Weight Range (gm)	Weight (kg)	Power	Dimension L x W x H
MBE-FX800	5000	28~32	800	3ph, 415V, 2.8kw	1150 x 1300 x 1800

Automatic Multipurpose Pierogi | Dumpling Making Machine



自动饺子:锅贴:汤包成型机



FEATURE

- ▶ Put the well mix dough and filling in the hoppers, separate driven dough, filling extruding and forming.
- By simply changing forming mould.
- It is suitable to produce dumpling , samosa, pierogi, ravioli, apple pie, empanada & etc.
- Easy to operate and maintain.







SPECIFICATIONS

Model	Capacity (pcs/hr)	Weight range (gm)	Power	Dimension (mm) L x W x H
MBE-MU900	3,000 ~ 10,000	2 ~ 100	1Ph, 415V	1000 x 620 x 1750
MBE-MU-S	Max. 4500	15 ~ 50	1Ph, 230V	950 x 1200 x 1450

Industrial Flour Sifter

工业型筛粉机





FEATURE

- ► Eliminates impurities in flour.
- Oxygenate the flour.
- Flour once sieved is trabsferred directly into the bowl of the mixer.





SPECIFICATIONS

Model	Capacity	Mesh Size	Power	Dimension L x W x H
MBE-FS4	100kg / 3~4 mins	#30	3ph, 415V	810 x 1010 x 1110
MBE-450SA	120~300kg/hr	#24/30/40	1ph,230V	470 x 630 x 910

Colloid Mill

胶体磨豆机



FEATURE

- Water coated bean grinding machine.
- Fully Stainless Steel body.
- Low power consumption.
- Compact design.
- High speed operation.



SPECIFICATIONS

Model	Capacity (ton/hr)	Fieness (microns)	RPM	Power	Dimension L x W x H
MBE-130J	0.5 ~ 2	2 ~ 50	2930	3Ph,415V,11.25Kw	600 x 990 x 1400
MBE-80J	0.07~ 0.5	2 ~ 50	2890	3ph,415V, 4kw	680 x 400 x 880
MBE-110J	0.5 ~1	2 ~ 50	2890	3ph,415V, 7.5kw	880 x 440 x 1020

Multipurpose Vegetable Cutter

多功能切菜机











MBE-312	

SPECIFICATIONS

Model	Julienne Blade	Dicing Blade	Slicing Blade	Power	Dimension L x W x H
MBE-312	3mm/5mm	10 x 10 / 12 x 12	11~12 / 12~12	1ph, 230V	600 x 735 x 900
MBE-305L	-	-	-	1ph, 230V, 1kw	760 x 520 x 1070

Industrial Blender

工业型果汁机(可倾倒式)



FEATURE

- ► They can handle large volumes of materials, making them suitable for mass production.
- ▶ Designed to mix ingredients quickly and thoroughly, ensuring uniformity in the final product.
- Often equipped with programmable settings and automated controls for precise mixing and consistency.
- Designed for easy disassembly and cleaning, essential for maintaining hygiene standards in industries like food and
- Engineered to consume less power while maintaining high

SPECIFICATIONS

Model	Capacity	Blades (pcs)	Power	Dimension L x W x H
MBE-310KB	20L	2	1ph, 230V, 1.49kw	480 x 460 x 1080
MBE-311KB	20L	3	3ph, 415V, 2.24kw	480 x 460 x 1080
MBE-330-KB	30L	3	3ph, 415V, 3.73kw	480 x 460 x 1080

Peeler Machine





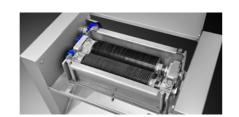


SPECIFICATIONS

Model	Capacity	Power	Dimension L x W x H
MBE-509EC	15kg	1Ph, 230V, 0.75kw	600 x 600 x 1060
MBE-510EC	30kg	3Ph, 415V, 1.49kw	750 x 750 x 1300

Meat Slicer Machine 切肉机





SPECIFICATIONS

Model	Slice Thickness	Power	Dimension L x W x H
MBE-104H	6mm / 8mm Choose 1 size	1Ph, 230V, 0.75kw	600 x 600 x 1060

Bean Paste Cutter Machine

馅料分割机



FEATURE

- ▶ Suitable for cutting paste like filling materials such as bean paste and dough pieces to correct size and weight.
- Weight range set by changing size of nozzle and thickness of cut
- Adjustable cutting speed.

SPECIFICATIONS

Model	Slice Thickness	Power	Dimension L x W x H
MBE-104H	Adjustable	1Ph, 230V, 0.75kw	600 x 600 x 1060

Sugar Grinding Machine 磨糖粉机





SPECIFICATIONS

Model	Capacity kg/hr	Power	Dimension L x W x H
MBE-230-5	30~200	3ph, 415V,4kw	910 X 835 x 870
MBE-320-10	50~300	3ph, 415V, 7.5kw	1020 X 900 x 945
MBE-370-15	70~400	3ph, 415V, 11kw	1160 X 910 x 1030

Cream Puff Stuffing Machine



SPECIFICATIONS

Model	Capacity	2 Stuffing Nozzle	1 Stuffing Nozzle
MBE-HY912	13 Litres	Optional	Optional
MBE-201NH	300~400pcs/hr	Included	Included
Model	Weight	Power	Dimension L x W x H
MBE-HY912	15kgs	1ph, 230V, 0.1kw	450 x 230 x 630
MBE-201NH	30kgs	1ph, 230V, 0.4kw	520 x 630 x 780

Table Top Butter & Sugar Coating Machine

桌型黄油涂层撒砂糖机



SPECIFICATIONS

Model	Capacity pcs/hr	Bread Width	Bread Height
MBE-11S	500~1,500	135mm	5~15mm
Model	Power	Power	
MBE-11S	1nh 220	1ph, 230V	

Topping Machine

涂层机









SPECIFICATIONS

Model	Capacity tray/hr	Bread size	Power	Dimension L x W x H
MBE-XYD-E	300~600	30~230mm	1ph, 230V, 1.2kw	2000 x 1000 x 1500

Double Roller Bean Pressing Machine

双滚轮压豆机



SPECIFICATIONS

Model	Capacity (kg/hr)	Width Of Pressing Roller	Roller Adjustment Range	Diameter Roller	Power	Dimension L x W x H
JL-YDJ-D	300~1,000	450	1~10	Ø 170	3ph, 415V, 4kw	2000 x 1000 x 1500

Food Production Line

An automatic food production line offers several significant advantages, particularly in the food processing and manufacturing industries. Here are some key benefits:

Increased Efficiency: Automates repetitive tasks, significantly increasing production speed and overall efficiency.

Consistent Quality: Ensures that each product is made to the same specifications, maintaining consistent quality and reducing variability.

Reduced Labor Costs: Minimizes the need for manual labor, lowering labor costs and decreasing the risk of human error.

Improved Hygiene and Safety: Reduces human contact with food products, enhancing hygiene and reducing the risk of contamination. It also improves worker safety by automating dangerous tasks.

Scalability: Easily scalable to meet changes in demand, allowing for flexible production volumes.

Enhanced Precision: Achieves higher precision in measurements and ingredient handling, ensuring accurate and consistent product formulation.

Continuous Operation: Can operate 24/7, increasing production capacity and reducing downtime.

Resource Efficiency: Optimizes the use of raw materials, minimizing waste and reducing overall production costs.

Data Collection and Monitoring: Equipped with sensors and software for real-time monitoring and data collection, facilitating process optimization and quality control.

Customization and Flexibility: Modern automated systems can be reprogrammed to produce a variety of products, allowing for greater customization and adaptability to market trends.

Reduced Production Time: Streamlines the production process, reducing the time from raw materials to finished products.

Energy Efficiency: Often designed to be energy-efficient, reducing the overall energy consumption of the production process.

Competitive Advantage: Companies that use automated food production lines can produce higher quality products more efficiently and at a lower cost, giving them a competitive edge in the market.

Compliance with Regulations: Ensures compliance with food safety and quality regulations through consistent and controlled production processes.

These advantages make automatic food production lines essential for modern food processing facilities, enhancing productivity, quality, and overall operational efficiency



MURNI Since 1991

Automatic Puff Pastry Production Line 全自动多功能酥皮生产线







SPECIFICATIONS

Capacity pcs/hr	Power	Dimension L x W x H
5,000~6,000	1ph, 230V, 1.5kw	4680 x 800 x 1360







SPECIFICATIONS

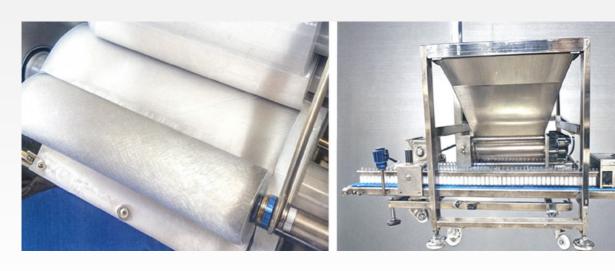
Capacity kg/hr	Power	Dimension L x W x H
800	3ph, 415V, 36kw	14,500 x 7,500 x 2,250

Automatic Roti Canai Production Line

全自动手抓饼生产线







SPECIFICATIONS

Capacity pcs/hr	Power	Dimension L x W x H
7,000~9,000	3ph, 415V, 20kw	28,860 x 1,490 x 2,400

