



IMPORTERS OF BAKERY,
CAFÉ & FINE COMMERCIAL
KITCHEN EQUIPMENT



C A T A L O G U E
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INNOVATION IN BAKING PROCESS TECHNOLOGY
BY CONTROLLING TEMPERATURE



**MODERNIZE AND UPGRADE BAKING TECHNOLOGY
TO IMPROVE PRODUCTIVITY, EFFICIENCY,
COST REDUCTION AND INCREASE PROFITS.**



Bakers Shoppee - is the brainchild of two popular doyens of the baking industry - **Glen Williams** of the famed Sweet Chariot Group and **B S Bhat** of the popular Beekay's Bakery, who envisioned this venture to import the finest baking machines and allied equipment to help bakers, caterers and hoteliers modernize their operations, thus enhancing productivity, improving quality and reaping profits, at affordable investments.

The machines showcased here are ideal for small, medium and large bakeries to obtain optimum production saving time and labour.

Bakers Shoppee focuses on prompt service and 100% customer satisfaction. Thanks to its dedicated team of skilled technicians working hard to service our wide range of clients, and a godown, well stocked with all critical spares to attend any unforeseen breakdown.

We welcome turnkey projects, start to finish and offer custom made training programs, sponsored by clients, to manage and maintain these state-of-the-art machines.



INNOVATION IN BAKING PROCESS
TECHNOLOGY BY CONTROLLING TEMPERATURE.



SPIRAL MIXERS



BSP - SM30D



BSP - SM40D



BSP - SM50D



BS SP - 50

MODEL	BSP-SM30D	BSP-SM40D	BSP-SM50D	BS SP - 50
Bowl Capacity (L)	28	45	66	100
Voltage (V)	380-415	380-415	380-415	380V50Hz3PH
Input Power (W)	1300-1700	1200-1800	2800-3600	2800-5600
Capacity (Kg)	12.5	20	25	50
Machine Dimension (mm)	850x430x940	930x490x1160	1020x590x1170	1160x650x1380

PLANETARY MIXERS



BSP - BM7N



BSP - BM10N



BSP - BM20N/BM30N



BSP - BM40N



BSP - BM60N

MODEL	BSP-BM7N	BSP-BM10N	BSP-BM20N	BSP-BM30N	BSP-BM40N	BSP-BM60N
Capacity (L)	7.5	10	20	28	38	60
Input Power (W)	325	600	1100	1500	1500	2200
Speed-Whisk (R/Min)	917	480	462	462	520	324
Mix Flour Capacity (Kg)	0.5	2.5	5	6	8	12
Machine Dimension (LxWxH)	400x250x410	430x250x410	530x460x880	550x480x890	600x570x1020	930x730x1470



SP-100



SP-200



SP-30/40/50



SP-60

SEMI AUTOMATIC BUN DIVIDER/ROUNDER



CM - 36B

MODEL	CM - 36B
Dough Number	36
Dough Weight range in grams	30-100
Weight	460 Kgs

LONG LOAF MOULDER



420 LB

DOUGH MOULDERS



K 400



T 300 Table Top

DOUGH ROUNDER



R 100 Table Top

SHEETERS



450 A Table Top

BREAD SLICER

Blade Capacity: 31/41



DOUGH DIVIDER



D14 / D36
Table Top



520 BF

GAS OVENS

MODEL	G30-1	G60-1	G120-2	G180-3	G270-3
Capacity (Kg)	10	20	40	40	90
Power (W)	38	60	120	120	180
Voltage V/Hz	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50
Outer Dimension	950x700x510(H)	1310x970x658(H)	1310x970x1550(H)	1310x970x1785(H)	1730x970x1785(H)
Weight (Kg)	55	135	265	350	430



BSP - G30-1/G60-1



BSP - G120-2



BSP - G180-3/G270-3

ELECTRIC OVENS

MODEL	BSP-E13KW-2	BSP-E20KW-3	BSP-E25KW-3
Capacity (Kg/hr)	40	60	90
Voltage (V)	415V/3/50Hz/60Hz	415V/3/50Hz/60Hz	415V/3/50Hz/60Hz
Wattage (W)	13000	20000	25000
Outer Dimension (mm)	1225x870x1212	1225x870x1590	1645x870x1678
Weight (W)	172	230	320



BSP - E13KW-2



BSP - E20KW-3/E25KW-3

DIESEL OVENS



BSP - ROTARY OVEN



CONVECTION OVEN

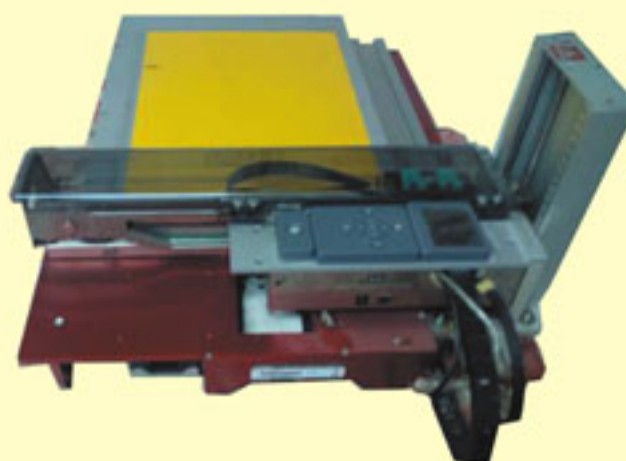


PIZZA OVEN

MINI CREAM FILLER



CAKE PRINTER



**SOY MILK
EXTRACTOR**



BLENDER



PIZZA ROLLER



VEGETABLE CUTTERS



STAINLESS STEEL GAS GRIDDLE



GG 3BFS

CHAR ROCK BROILER



CRB 3BFS

OPEN BURNER GRIDDLE



OB4 GG1BFS

STAINLESS STEELS STOCK POT



SP1



SP 1-HP



SP 1-HT

BURNERS



P BURNER



TRUMPET BURNER



PINEAPPLE BURNER



RING BURNER

STAINLESS STEEL GAS BBQ BURNER



BBQ 001

SALAMANDA



SALA 22N



SALA 11

TOASTERS



CG - 23



CG - 22

MODEL	CG - 22	CG - 23
Dimension (mm)	620x350x250	410x350x250
Working Area (mm)	545x250	325x250
Weight	40	27

WAFFLE IRON



I/BSP - WB2

ELECTRIC DEEP FRYERS



DF3



DF6

GAS DEEP FRYER



FSGDF23M-2B



EDF4



EDDF35

FOOD WARMER



FW - 5G

DISPLAY CHILLER/FREEZER



1D/DC - S



2D/DC - S



3D/DC - S

UPRIGHT CHILLER/FREEZER



BS 2DUC/C



BS 2DUC/C



BS 2DUC/C

COUNTER CHILLER/FREEZER 4/5/6/7/8 Feet



PIZZA COUNTER CHILLER 4/6/8 Feet



BS1D/PC4

BLAST FREEZERS



Blast Chiller
10 Tray Capacity
+70° / -18°

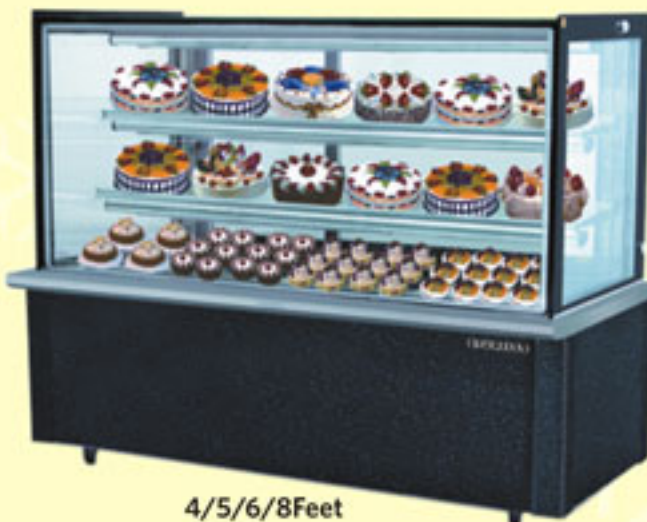


Refrigerated Cabinet
-2° to +10°



Blast Chiller
5 Tray Capacity
+70° / -18°

CONFECTIONERY SHOWCASE



4/5/6/8Feet



3/4/5/6/8Feet

JUICE DISPENSERS



JD 118 MIX



JD 218 MIX



JD 318 MIX

JUICE EXTRACTOR



BSP - JE65C

COFFEE / TEA DISPENSER



CAFÉ MINI - 2/3/4 Lane

COFFEE MACHINES

MODEL	PRATICA E - 1	PRATICA E - 2	GRINDER
Cups Per Hour	240	480	
Power	1600+350	2800+350	
Voltage	230V	230V	230V
Weight	29 Kgs	47 Kgs	6 Kgs



PRATICA E - 1 (1 Group)



PRATICA E - 2 (2 Group)



GRINDER

Design and specifications of these machines are subject to change from time to time.

COLD / FREEZER ROOMS

WALK-IN COMBO ROOM

Freezer (0°C to -15°C)

Chiller (0°C to 5°C)

Panel thickness: 100/120/150 mm

Camlock based

Density: 40 kg per cubic metre

Stainless Steel

PPGI-Prepainted galvanized iron

Refrigeration system with semihermetic & Hermetic condensing units

Innovations in the baking industry is controlling temperature in the processing of raw material, mixing, proofing, baking, cooling, slicing and storing. Thus decreasing wastage to 0%. This increases productivity, efficiency and improves quality, resulting in increased profits.



***Bakers Shoppee helps you to preserve
and save food for the future***



IMPORTERS OF BAKERY, CAFÉ &
FINE COMMERCIAL KITCHEN EQUIPMENT

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