



TR BAKING EQUIPMENTS

THE PERFECT BAKERY SOLUTIONS

**Leading Manufacturer and Importer of
Complete Bakery Equipments**



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ROTARY RACK OVEN



- A range of rotary rack ovens is available for different manufacturing levels.
- Completely built with stainless steel.
- Thicker materials are used to retain absorbed heat.
- Easy to operate and ensures uniform baking.
- Latest heat exchanger design adopted for improved efficiency.
- Option to select burner based on preferred fuel source: LPG, diesel, or electric.
- All sides insulated with mineral wool.
- Heating chamber made from SS 304 grade stainless steel.
- Body constructed with SS 202 grade stainless steel.



MODEL & TRAY SIZE	BREAD (400g)	CAKE SPONGE	BUNS (45g)	BISCUITS	DRY RUSK	KHARI	TRAY SIZE	CAPACITY OF TRAY
TRE – 12 SINGLE TROLLEY	36 Loaves per trolley	11.5 Kg per trolley	128 pcs per trolley	5 to 6 Kg per trolley	5.5 Kg per trolley	4 Kg per trolley	18 x 18	12
TRE – 18 SINGLE TROLLEY	42 Loaves per trolley	13 Kg per trolley	224 pcs per trolley	9 to 10 Kg per trolley	7 Kg per trolley	7 Kg per trolley	18 x 18	18
TRE – 44 SINGLE TROLLEY	120 Loaves per trolley	38 Kg per trolley	336 pcs per trolley	15 to 16 Kg per trolley	14 to 15 Kg per trolley	10 Kg per trolley	15 x 18	44
TRE – 84 SINGLE TROLLEY	240 Loaves per trolley	54 Kg per trolley	525 pcs per trolley	30 Kg per trolley	25 Kg per trolley	25 Kg per trolley	15 x 18	84

MODEL	HEIGHT	WIDTH	SIZE	MOTOR	MAX TEMPERATURE
TRE – 12	55"	53"	60"	2HP and 0.5HP	400°C
TRE – 18	62"	53"	60"	2HP and 0.5HP	400°C
TRE – 44	82"	77"	75"	2.5HP and 1HP	400°C
TRE – 84	82"	77"	90"	3HP and 1HP	400°C



ELECTRIC DECK OVENS

1 DECK 1 TRAY ELECTRIC OVEN



Size: 930 x 685 x 410 mm

Power: 220V/50Hz /3KW

Weight: 50/60 KG

Temperature Range: 20°C – 300°C

Chamber Size: 645 x 510 x 155 mm

Tray Size: 400 x 600 mm

Chamber Type: Aluminum plated

1 DECK 1 TRAY ELECTRIC OVEN



Size: 980 x 675 x 405 mm

Power: 220V/50Hz/3KW

Weight: 60 KG

Chamber size: 645 x 510 x 155 mm

Temperature Range: 20-300°C

Chamber size: 645 x 510 x 160 mm

1 DECK 2 TRAY ELECTRIC OVEN



Size: 1260 x 850 x 570

Power: 220V/50Hz/6.3KW/3KW

Weight: 78/88 KG

Tray size: 400 x 600 mm

Chamber size: 870 x 720 x 200 mm

Chamber Type: Aluminum plated

1 DECK 3 TRAY ELECTRIC OVEN



Size: 1680 x 860 x 580

Power: 220V/50Hz/ 9.0KW N/G

Weight: 110/120 KG

Tray size: 400 x 600 mm

Chamber size: 1310 x 670 x 220 mm

Chamber Type: Aluminum plated

2 DECK 4 TRAY ELECTRIC OVEN



Size: 1260 x 850 x 1250 mm

Power: 380V/50Hz/12.6KW

Weight: 188/208 KG

Tray size: 400 x 600 mm

Chamber Type: Aluminum plated

Chamber size: 870 x 720 x 200 mm

2 DECK 6 TRAY ELECTRIC OVEN



Size: 1650 x 850 x 1240 mm

Power: 380V/50Hz/16.4KW

Weight: 115/135 KG

Tray size: 400 x 600mm

Chamber Type: Aluminum plated

Chamber size: 1310 x 670 x 220 mm

3 DECK 6 TRAY ELECTRIC OVEN



Size: 1650 x 850 x 1240mm

Power: 380V/50Hz/16.4KW

Weight: 115/135 KG

Tray size: 400 x 600 mm

Chamber Type: Aluminum plated

Chamber size: 1310 x 670 x 220 mm



GAS DECK OVENS

1 DECK 1 TRAY GAS OVEN



Size: 1080 x 680 x 650 mm

Power: 220V/50Hz/0.075KW

Weight: 100/110 KG

Tray size: 400 x 600 mm

1 DECK 2 TRAY GAS OVEN



Size: 1340 x 950 x 650 mm

Power: 220V/50Hz/0.075KW

Weight: 176/186 KG

Tray size: 400 x 600 mm

1 DECK 3 TRAY GAS OVEN



Size: 1815 x 925 x 710 mm

Power: 220V/50Hz/0.075KW

Weight: 180/195 KG

Tray size: 400 x 600 mm

1 DECK 4 TRAY GAS OVEN



Size: 1860 x 1310 x 740 mm

Power: 220V/50Hz/ 0.075KW

Weight: 230/250 KG

Tray size: 400 x 600 mm

1 DECK 4 TRAY GAS OVEN

LUXURIOUS



Size: 1860 x 960 x 740 mm

Power: 220V/50Hz/75W

Weight: 270 KG

Temperature Range: 20–350°C

1 DECK 6 TRAY GAS OVEN



Size: 1780 x 1460 x 660 mm

Power: 220V/50Hz/0.085KW

Weight: 230/250 KG

Tray size: 400 x 600 mm



1 DECK 8 TRAY GAS OVEN



Size: 2120 x 1400 x 600 mm

Power: 220V/50Hz/0.1KW

Weight: 250/300 KG

Tray size: 400 x 600 mm

2 DECK 4 TRAY GAS OVEN



Size: 1330 x 850 x 1400mm

Power: 220V/50Hz/0.15KW

Weight: 330/345 KG

Tray size: 400 x 600 mm

2 DECK 6 TRAY GAS OVEN



Size: 1815 x 925 x 1400mm

Power: 220V/50Hz/0.15KW

Weight: 290/308 Kg

Tray size: 400 x 600mm

3 DECK 6 TRAY GAS OVEN



Size: 1330 x 850 x 1680mm

Power: 220V/50Hz/0.225KW

Weight: 360/375 Kg

Tray size: 400 x 600mm

2 DECK 6 TRAY GAS OVEN



Size: 1815 x 925 x 1720 mm

Power: 220V/50Hz/225W

Weight: 450/470 Kg

Tray size: 400 x 600 mm

CONVECTION OVENS

4 TRAY ELECTRIC CONVECTION OVEN (14" X 18")



Size: 595 x 600 x 580 mm

Power: 220/50Hz /2.6KW

Weight : 39 KG

5 TRAY ELECTRIC CONVECTION OVEN (16" X 24")

Size: 1370 x 910 x 890 mm

Power: 380V/50Hz/9.5kW

Weight: 272/292 KG



5 TRAY GAS CONVECTION OVEN (16" X 24")



E.X. Size: 142 x 93 x 110 mm

Power: 220V 50Hz 0.55kW

Weight: 350/365 Kg

Size/CBM: 152 x 103 x 120/1.88 mm

INDIAN SPIRAL MIXERS



Model No.	Flour Capacity	Motor HP
TRE - SL 20	20 KG	3 HP / 1 HP
TRE - SL 30	30 KG	3 HP / 1 HP
TRE - SL 40	40 KG	5 HP / 1 HP
TRE - SL 60	60 KG	7 HP / 2 HP
TRE - SL 90	90 KG	10 HP / 3 HP

- **Spiral Mixer for Bread, Bun, Rusk, Khari, and More**
- This highly efficient spiral mixer is designed with durable spirals to enhance the kneading quality of dough. It ensures consistent performance and enables the production of high-quality breads, buns, rusks, pizza bases, and many other baked products.
- With its high-speed operation, this spiral mixer is the perfect kneader for hard dough, making it the ideal choice for every baker.

IMPORTED SPIRAL MIXERS

SPIRAL MIXER 3 KG / 5 KG



Size: 540 x 320 x 650 mm
Power: 220V/50Hz/1.1kW
Weight: 65 KG Kneading capacity: 5 KG Bow capacity: 10L

SPIRAL MIXER 10 KG / 17 KG



Size: 730 x 445 x 860 mm
Power: 220V/50Hz/2kW
Weight: 103/123 Flour KG capacity: 10kg Bow capacity: 30L

SPIRAL MIXER 6 KG / 10 KG



Size: 675 x 400 x 825 mm
Power: 220V/50Hz/1.1kW
Weight: 92/112 Flour KG capacity: 6 KG Bow capacity: 20L

SPIRAL MIXER 10 KG / 17 KG HEAVY DUTY



Size: 830 x 450 x 1100 mm
Power: 220V/1.5KW
Weight: 220 KG
Capacity: 10 KGFlour 17 KG Dough One

SPIRAL MIXER 25 KG / 40 KG

HEAVY DUTY



Size: 990 x 560 x 1250 mm
Power: 380V/3.5KW
Weight: 300 KG
Capacity: 25Kg Flour 40Kg Dough Two

SPIRAL MIXER 12.5 KG / 20 KG



Size: 75.4 x 49 x 105.5 mm
Power: 380V 50Hz 2.8kW
Weight: 133/153 Flour KG
capacity: 12 KG

**SPIRAL MIXER 50 KG / 80 KG
HEAVY DUTY**

Size: 1100 x 670 x 1440 mm
Power: 380V/5.6KW
Weight: 400 KG
Capacity: 50 KG Flour 80 KG Dough
Two Direction, Two Speed
Mixing speed: 130/260 RPM

**SPIRAL MIXER 75 KG / 120 KG
HEAVY DUTY**

Size: 1400 x 750 x 1600 mm
Power: 380V/10.5KW
Weight: 700 KG
Capacity: 75 KG Flour 120 KG Dough
Two Direction, Two Speed
Mixing speed: 130/260 RPM

**SPIRAL MIXER 100 KG / 160 KG
HEAVY DUTY**

Size: 1400 x 750 x 1600 mm
Power: 380V/10.5KW
Weight: 700 KG
Capacity: 75 KG Flour 120 KG Dough
Two Direction, Two Speed
Mixing speed: 130/260 RPM

PLANETARY MIXERS

7L FOOD MIXER



Size: 420 x 250 x 425 mm
Power: 220V/50Hz/0.35kW
Weight: 22/28 KG
Belt transmission
Bowl capacity: 7L
Accessories: Hook, Whip, Beater

10L FOOD MIXER



Size: 450 x 366 x 606 mm
Power: 220V/50Hz/0.45kW
Weight: 56/65 KG
Capacity: 10L
Mixing speed: 110 x 360 RPM
1.Copper drive motor.
2.With Hook, Ball, Beat.
3.Oil bath gear box.
4.Gear transmission.
5. With Safety Guard.

20L FOOD MIXER



Size: 550 x 400 x 860 mm
Power: 220V/50Hz /0.75kW
Weight: 80/95 KG
Bowl Capacity 20L
1.Copper drive motor.
2.Three Speed three function
3.With Hook, Ball, Beat.
4.Oil bath gear box.
5.Belt transmission.

30L FOOD MIXER



Size: 550 x 400 x 960 mm
Power: 220V/380V/50Hz/0.95kW
Weight: 90/102 KG
Bowl Capacity: 30L
1.Copper drive motor.
2.Three Speed three function
3.With Hook, Ball, Beat.
4.Oil bath gear box.
5.Belt transmission.

40L FOOD MIXER



Size: 620 x 630 x 1011 mm
Power: 220V-240V/2KW
Mixing Speed: 80/160/310 RPM
Bowl Capacity: 40L
1.Copper drive motor.
2.Three Speed three function
3.With Hook, Ball, Beat.
4.Oil bath gear box.
5.Belt transmission

60L FOOD MIXER



Size: 768 x 625 x 1250 mm
Power: 380V/50Hz
Mixing Speed: 74/155/388 RPM
Bowl Capacity: 60L
Weight: 8 KG Kneading
1. 3 Attachments :
Wire Whip, Dough
Arm, Beater.
2. Colour : White.
3. Trolley : 1Pc.
4. Belt Transmission

80L FOOD MIXER



Size: 1205 x 652 x 1300 mm
Power: 380V/50Hz
Mixing Speed: 220/111/74 RPM
Bowl Capacity: 80L
Weight: 12 KG Kneading
1. 3 Attachments : Wire
Whip, Dough Arm, Beater.
2. Colour : Silver.
3. Trolley : 1Pc.
4. Belt Transmission.
5. With Safety Guard.
6. Weight : 480 KG

100L FOOD MIXER



Size: 1205 x 652 x 1300 mm
Power: 380V/50Hz
Mixing Speed: 220/111/74 RPM
Bowl Capacity: 100L
Max Kneading Capacity : 16Kg
Weight : 580Kg
1. 3 Attachments : Wire
Whip, Dough Arm, Beater.
2. Colour : Silver.
3. Trolley : 1Pc.
4. Belt Transmission.

DOUGH SHEETERS

DOUGH SHEETER 630MM HEAVY MODEL



Size: 1100 x 2950 x 1180mm

Power: 380V/50Hz/0.75KW

Weight: 225 KG

1. **Max. Dough Capacity:** 6.5 KG/time
2. **Resting Position:** 780 x 1780 mm
3. **Working Position:** 2950/1180 mm
4. **Belt Size:** 630 x 2400 mm
5. **Roller Adjustable Gap:** 1-40 mm

DOUGH SHEETER 520MM HEAVY MODEL

Size: 880 x 2550 x 1180 mm

Power: 380V/50Hz/0.56KW

Weight: 190 KG

1. **Max. Dough Capacity:** 5 KG/time
2. **Resting Position:** 750 x 1600 mm
3. **Working Position:** 2550/1180 mm
4. **Belt Size:** 500 x 2160 mm
5. **Roller Adjustable Gap:** 1-40 mm



TABLE TOP DOUGH SHEETER 520MM HEAVY MODEL



Size: 880 x 2550 x 1180 mm

Power: 380V/50Hz/0.56KW

Weight: 190 KG

1. **Max. Dough Capacity:** 5 Kg/time
2. **Resting Position:** 750 x 1600 mm
3. **Working Position:** 2550/1180 mm
4. **Belt Size:** 500 x 2160 mm
5. **Roller Adjustable Gap:** 1-40mm



TRUSTED BY BAKERS

TR Baking Equipments delivers world-class bakery machinery designed for efficiency, durability, and perfection. From local bakeries to large scale industries, we partner with businesses to create success stories in every kitchen.

WHY CHOOSE US?

- ▶ **Quality You Can Trust** – Built with international standards
- ▶ **Efficiency That Saves** – Energy-smart, high-performance machines
- ▶ **Always With You** – Training, Installation & After Sales Support care
- ▶ **Peace of Mind** – Warranty & long-lasting performance

FEEL FREE TO CONNECT WITH US

We don't just supply machines, we build partnerships with training and support to keep your bakery growing



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OFFICIAL WEBSITE**

