



BAKERY SERVICES *Ltd*



RIJKAART



BASIC PACKAGE

ESM-536 36 Piece Manual Hand Divider

&

ESM-201S 20 QT 3 Speed Planetary Mixer

\$4,900.00

incl GST & FREE SHIPPING TO ALL MAIN CENTRES IN NZ
ONLY



ESM-520S BSL

ESM-520S BSL S1

\$4,750.00 + GST



ESM-520S

ESM-520S S1

\$5,550.00 + GST

These EuroBake Dough Sheeters offer simplicity to dough and pastry sheeting. They are manually controlled, with floor models offering forward and reverse controls either from foot or hand controls. The dough thickness has a locking scale with a final thickness stopper. At the end of the day, the unit can be simply moved about on a bench, the belts / stainless steel tables can be folded up and put away, allowing for better accessibility for cleaning the machine, not to mention the easy to remove scrapers, also for easy cleaning.

Come visit our showroom located at 11 Civil Place, Albany 0632, Auckland

Delivery and Installation can be provided and will be priced on an individual basis.

*12 Months return to base warranty. All prices exclude GST & freight. *Offers are off list price and valid until 30th September 2018 or while stocks lasts only**

Sales Consultant

Duane Gardner duane@bakeryservices.co.nz Mobile +64 21 710 118



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SPIRAL DOUGH MIXERS

For many years these mixers have been the Bakers choice due to its rugged construction, including a stainless steel bowl and forged spiral tool, while still bringing affordability. It is mounted on wheels, to increase mobility for easy cleaning as well as screw down feet to locate the mixer in your desired position.

These mixers are fitted with a wire guard, but is available with a plastic guard by request.

EuroBake spiral mixers are fitted with a complete digital touch control panel. The digital panel offers a freeze timing function while the bowl guard is open, allowing additional ingredients to be added without resetting the time factors. This panel allows for easy operation of the mixer, including automatic changeover from first to second speed and manual commands. It offers a flat surface for easy cleaning. This mixer is fitted with an emergency override option.

**25 KG
FINISHED WEIGHT**



**EKM-25T
\$5,500.00 + GST**

**50 KG
FINISHED WEIGHT**



**EKM-50T
\$7,750.00 + GST**

**80 KG
FINISHED WEIGHT**



**EKM-80T
\$8,500.00 + GST**

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CONVECTION OVENS



ESM-710EB
8 TRAY
\$10,500 + GST
including stand *



ESM-705EB
5 TRAY
\$6,500 + GST
including stand *

Excellent even baking results.
Easy to use. Stand with lockable castors and tray storage available.
Unique design allows the unit to be able to take New Zealand 16 and 18 inch Standard trays simultaneously.
Double Glazed door with lights allow easy viewing of the baking process without disturbing the product or process.
Automatic fan reversal reduces static areas.
Digitally controlled temperature.
Digitally controlled timer 0-99 min.
Adjustable oven damper vent.
Steam function with timer (0-15 Sec).
Internal chamber constructed of stainless steel.
Stainless steel fans.
Oven and prover combination available reducing the footprint required in the bakery.
Easy to clean.
Flat foil keypad for easy cleaning.
Units can be stacked on top of each other and configured in many different ways (Bake station, under prover ESM-705 Only)
Left or Right hinged doors.

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STANDARD PROVERS



ESM-16FT Upright Prover

These EuroBake provers are constructed with durability in mind. Constructed from Stainless Steel and digitally controlled. The large glass pane/s within the doors offers visibility during the proving process. These provers come with castors as standard for mobility and cleaning purposes as well as offering adjustable feet to lock the prover in position. comes standard with 30mm PU (Polyurethane) insulation to ensure that heat and steam are fully contained within the prover, making it very efficient to operate. Automatic water level / filling from a mains water supply but they require two drain outlets. One drain for the condensation which is located near ground level. The other drain is for the overflow which can easily be connected to a drain outlet. This prover is cost effective, easy to operate and also aesthetically pleasing.

**\$5,250.00 + GST
each**



ESM-716 Under Prover

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