ACOOKER

CE Certificate

9001 : 2015

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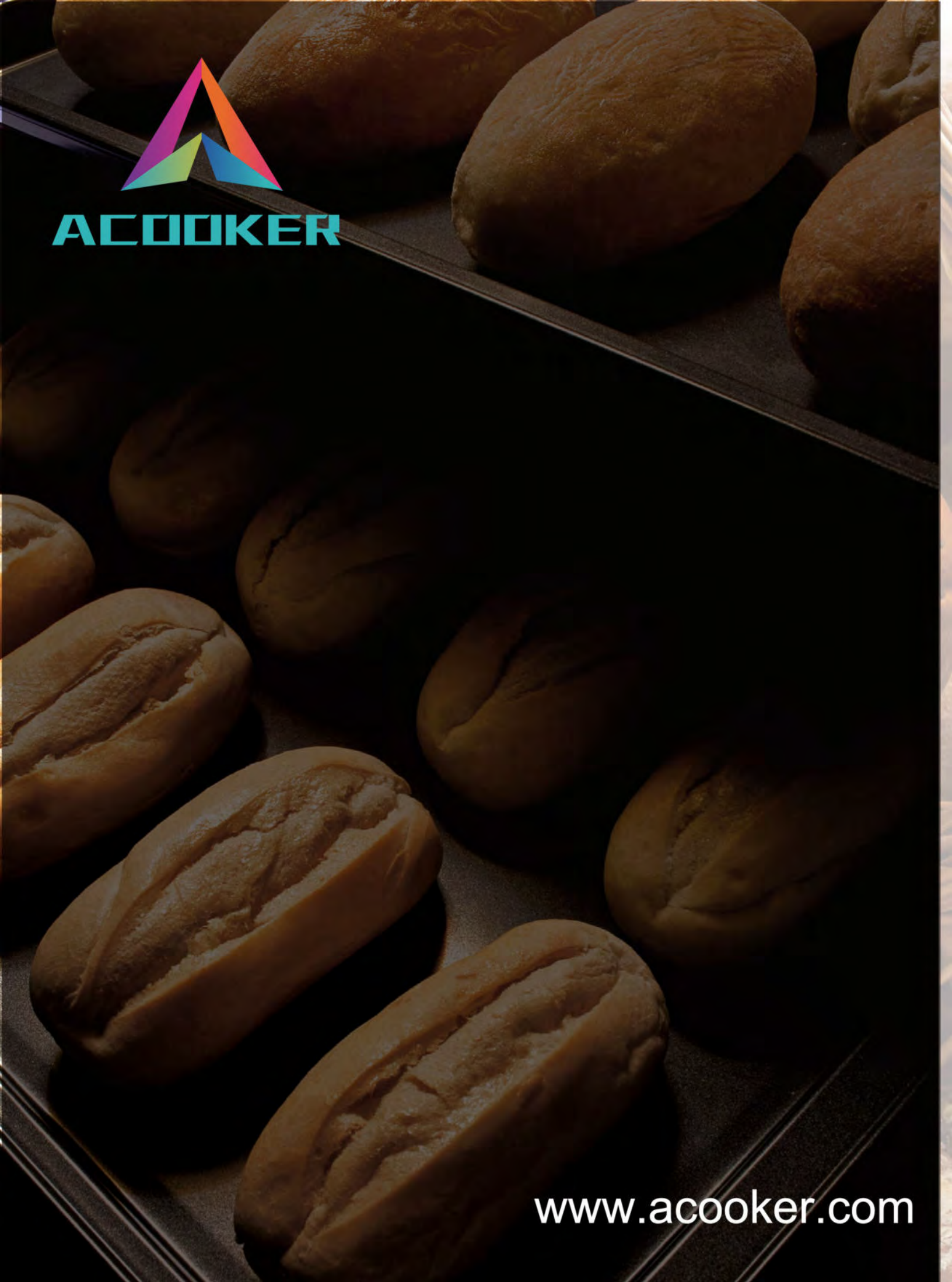
ACOOKER
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Catalogue

ACOOKER

Southstar Introduction.....01

Bakery Equipment

Rotary Oven.....03
Deck Oven.....09
Convection Oven.....27
Conveyor Pizza Oven.....30
Chicken Griller.....31
Others Oven.....32

Fermenting Equipment

Luxury Proofer.....33
Standard Type Microcomputer Proofer.....35
Common Type Fermenting Box.....36

Food Machine

Spiral Mixer.....37
Planetary Mixer.....39
Toast Moulder.....40
Other Food Machine.....41

Full-Automatic Production Line

Full-Automatic Production Line.....43
Tunnel Oven.....44

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ACOOKER

Office Building

Dormitory Building

Dinning Hall

Basketball Field

Factory overlook view

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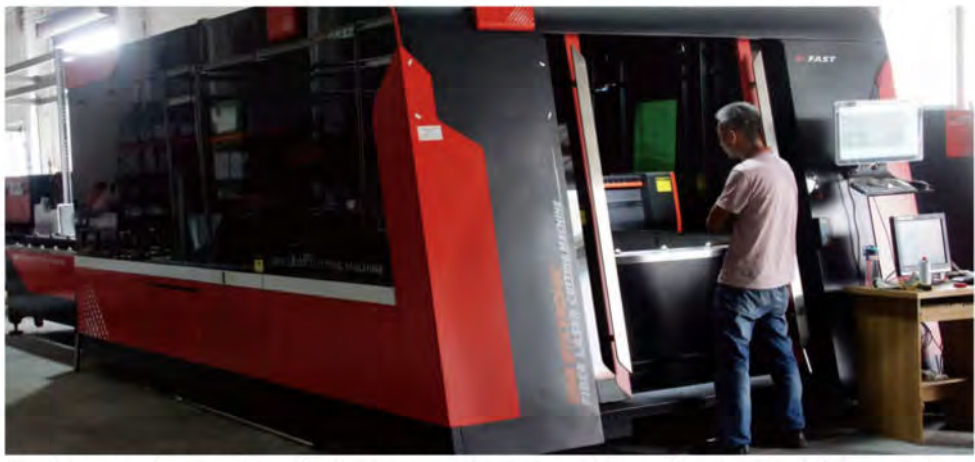
R & D engineers are working on the designs.

Advanced sheet metal processing equipments produce quality parts.

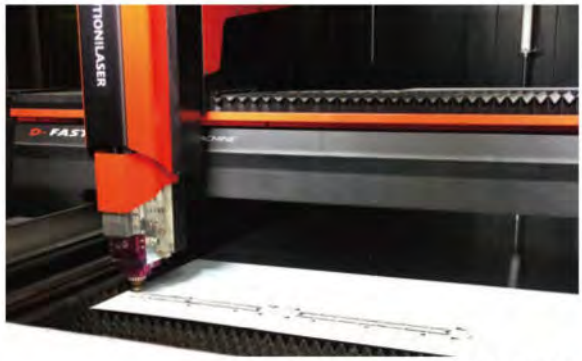
Intelligent automatic welding manipulators, features solid welding, nice finishing and high efficiency.

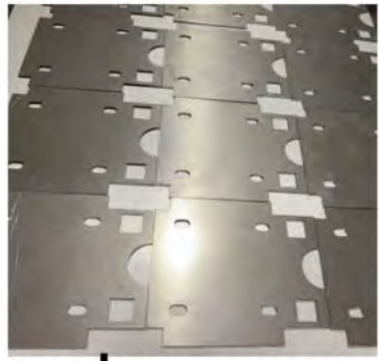
Italian "Salvagnini" fully-automatic flexible sheet metal production line, features super high processing accuracy.

Two factories, 160,000㎡ workshop, 580 experienced workers.



Swiss-made Bystronic laser cutting machine, features high cutting accuracy.





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ACOOKER

Series Rotary Oven

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Advanced high integration microcomputer IC control system features accurate control and high stability.

Durable and High elastic gasket ensures the tightness of the oven.

Luxurious appearance.

Good structure handle.

Automatic exhausting system, exhausting the hot air when the door is opened, avoiding injures caused by the hot air.

Sectional and adjustable air outlet ensures the perfect baking performance.

When open the door, the turntable will position and stop automatically, convenient for trolley in and out. The automatic operation will resume after shutting the door, improving work efficiency.

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STY-12D(Electric)

Ext. Demension(mm):
1210×1920×1890
Volt.: 380V 3N~
Power(kW): 31
Tray size(mm): 460×720 / 400×600
Weight(kg): 1300

×12 levels ×1 trolley

STY-12C(Diesel)

Ext. Demension(m):
1210×1920×1890
Volt.: 380V 3N~
Power(kW): 2.5
Tray size(mm): 460×720 / 400×600
Weight(kg): 1300

×12 levels ×1 trolley

STY-12Q(Gas)

Ext. Demension(mm):
1210×1920×1890
Volt.: 380V 3N~
Power(kW): 2.5
Tray size(mm): 460×720 / 400×600
Weight(kg): 1300

×12 levels ×1 trolley

STY-16D(Electric)

Ext. Demension(mm):
1500×2470×2620
Volt.: 380V 3N~
Power(kW): 48
Tray size(mm): 460×720 / 400×600
Weight(kg): 1600

×16 levels ×1 trolley

STY-16C(Diesel)

Ext. Demension(mm):
1500×2470×2620
Volt.: 380V 3N~
Power(kW): 3.3
Tray size(mm): 460×720 / 400×600
Weight(kg): 1600

×16 levels ×1 trolley

STY-16Q(Gas)

Ext. Demension(mm):
1500×2470×2620
Volt.: 380V 3N~
Power(kW): 3.3
Tray size(mm): 460×720 / 400×600
Weight (kg): 1600

×16 levels ×1 trolley

STY-32D(Electric)

Ext. Demension(mm):
1760×2285×2620
Volt.: 380V 3N~
Power(kW): 57
Tray size(mm): 460×720 / 400×600
Weight(kg): 1800

×16 levels ×1 trolley

STY-32C(Diesel)

Ext. Demension(mm):
1760×2855×2620
Volt.: 380V 3N~
Power(kW): 3.5
Tray size(mm): 460×720 / 400×600
Weight(kg): 1800

×16 levels ×1 trolley

STY-32Q(Gas)

Ext. Demension(mm):
1760×2855×2620
Volt.: 380V 3N~
Power(kW): 3.5
Tray size(mm): 460×720 / 400×600
Weight(kg): 1800

×16 levels ×1 trolley

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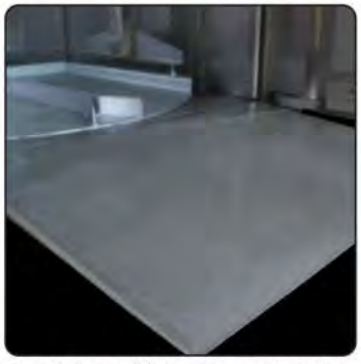
The variable-frequency control system can adjust the wind speed of the hot air continuously between the fast and slow speed to meet a variety of baking requirements.

Antirust Stainless steel handle, lock the door firmly.

The design of the variable frequence control ensures perfect wind speed for different baking products by adjusting the wind speed,.



The linkage lift board mechanism, ensures the trolley smoothly in and out of the furnace.

Automatic exhausting system, exhausting the hot air when the door is opened, avoiding injures caused by the hot air.

When open the door, the turntable will position and stop automatically, convenient for trolley in and out. The automatic operation will resume after shutting the door, improving work efficiency.

CRO-12D(Electric)

Ext. Demension(mm):
1250×1780×1890
Volt.: 380V 3N～/220V～
Power(kW): 31
Tray size(mm): 460×720 / 400×600
Weight(kg): 1300

■ ×12 levels ×1 trolley

CRO-12C(Diesel)

Ext. Demension(mm):
1250×1780×1890
Volt.: 380V 3N～/220V～
Power(kW): 2.5
Tray size(mm): 460×720 / 400×600
Weight(kg): 1300

■ ×12 levels ×1 trolley

CRO-12Q(Gas)

Ext. Demension(mm):
1250×1780×1890
Volt.: 380V 3N～/220V～
Power(kW): 2.5
Tray size(mm): 460×720 / 400×600
Weight(kg): 1300

■ ×12 levels ×1 trolley

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NFX-16D(Electric)

Ext. Demension(mm):
1420×2290×2740
Volt.: 380V 3N~
Power(kW): 48
Tray size(mm): 460×720 / 400×600
Weight(kg): 1550

■ ×16 levels ×1 trolley

NFX-16C(Diesel)

Ext. Demension(mm):
1420×2290×2740
Volt.: 380V 3N~
Power(kW): 3.3
Tray size(mm): 460×720 / 400×600
Weight(kg): 1550

■ ×16 levels ×1 trolley

NFX-16Q(Gas)

Ext. Demension(mm):
1420×2290×2740
Volt.: 380V 3N~
Power(kW): 3.3
Tray size(mm): 460×720 / 400×600
Weight(kg): 1550

■ ×16 levels ×1 trolley

NFX-32D(Electric)

Ext. Demension(mm):
1680×2620×2740
Volt.: 380V 3N~
Power(kW): 57
Tray size(mm): 460×720 / 400×600
Weight(kg): 1800

■
■ ×16 levels ×1 trolley

NFX-32C(Diesel)

Ext. Demension(mm):
1680×2620×2740
Volt.: 380V 3N~
Power(kW): 3.5
Tray size(mm): 460×720 / 400×600
Weight(kg): 1800

■
■ ×16 levels ×1 trolley

NFX-32Q(Gas)

Ext. Demension(mm):
1680×2620×2740
Volt.: 380V 3N~
Power(kW): 3.5
Tray size(mm): 460×720 / 400×600
Weight (kg): 1800

■
■ ×16 levels ×1 trolley

NFX-64D(Electric)

Ext. Demension(mm):
2250×3225×2740
Volt.: 380V 3N~
Power(kW): 77
Tray size(mm): 460×720 / 400×600
Weight(kg): 2350

■
■ ×16 levels ×2 trolleys

NFX-64C(Diesel)

Ext. Demension(m):
2250×3225×2740
Volt.: 380V 3N~
Power(kW): 4.5
Tray size(mm): 460×720 / 400×600
Weight(kg): 2750

■
■ ×16 levels ×2 trolleys

NFX-64Q(Gas)

Ext. Demension(mm):
2250×3225×2740
Volt.: 380V 3N~
Power(kW): 4.5
Tray size(mm): 460×720 / 400×600
Weight(kg): 2750

■
■ ×16 levels ×2 trolleys

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ACOOKER

Luxury deck oven (Electric /Gas type)

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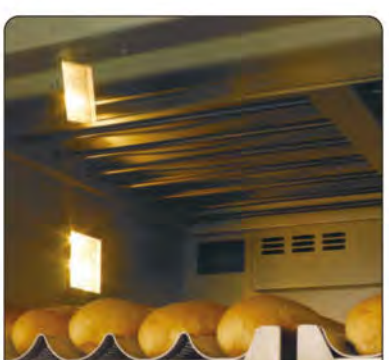
Microcomputer program controller comes with 16 preset programs and user-friendly operation interface.



High quality lighting lamb, convenient to observe the baking process.

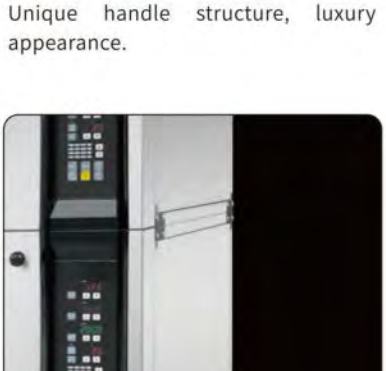
Corrosion-resistant stainless steel heater, even heating.

The bearing seat is used to support the door shaft, flexible and wear-resistant.

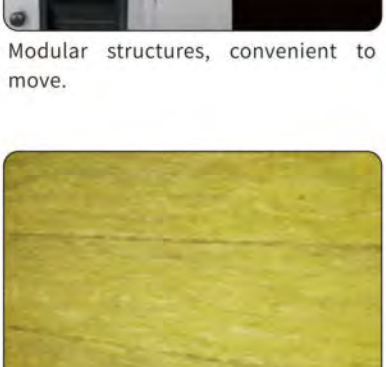
Unique handle structure, luxury appearance.

Manual control system, convenient operation.

Brand new and high quality wheels with height adjustable feet, help the oven make level by adjustment.



Modular structures, convenient to move.



High quality rock-wool preservation layer features good heat preservation.

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NFD-90F(Electric)

Ext. Demension(mm):
1920×1230×1815
Volt.: 380V 3N~
Power(kW): 31
Tray size(mm): 460×720
Weight(kg): 788

×3 decks

NFR-90H(Gas)

Ext. Demension(mm):
1940×1190×1815
Volt.: 220V~
Power(kW): 0.3
Tray size(mm): 460×720
Weight(kg): 785

×3 decks

NFD-60F(Electric)

Ext. Demension(mm):
1460×1230×1815
Volt.: 380V 3N~
Power(kW): 24
Tray size(mm): 460×720
Weight(kg): 610

×3 decks

NFR-60H(Gas)

Ext. Demension(mm):
1480×1190×1815
Volt.: 220V~
Power(kW): 0.3
Tray size(mm): 460×720
Weight(kg): 603

×3 decks

NFD-40FF(Electric)

Ext. Demension(mm):
1460×1230×1815
Volt.: 380V 3N~
Power(kW): 18.5
Tray size(mm): 460×720
Weight(kg): 480

×2 decks + ×4 decks

NFR-40HF(Gas)

Ext. Demension(mm):
1480×1190×1815
Volt.: 220V~
Power(kW): 3
Tray size(mm): 460×720
Weight(kg): 480

×2 decks + ×4 decks

NFD-40F(Electric)

Ext. Demension(mm):
1460×1230×1695
Volt.: 380V 3N~
Power(kW): 16
Tray size(mm): 460×720
Weight(kg): 425

×2 decks

NFR-40H(Gas)

Ext. Demension(mm):
1480×1190×1695
Volt.: 220V~
Power(kW): 0.2
Tray size(mm): 460×720
Weight(kg): 420

×2 decks

NFR-20H(Gas)

Ext. Demension(mm):
1480×1190×815
Volt.: 220V~
Power(kW): 0.1
Tray size(mm): 460×720
Weight(kg): 225

×1 deck

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NFD-90FI(Electric)

Ext. Demension(mm):
1920×1230×1815
Volt.: 380V 3N~
Power(kW): 31
Tray size(mm): 460×720
Weight(kg): 788

×3 decks

NFR-90HI(Gas)

Ext. Demension(mm):
1940×1190×1815
Volt.: 220V~
Power(kW): 0.3
Tray size(mm): 460×720
Weight(kg): 785

×3 decks

NFD-60FI(Electric)

Ext. Demension(mm):
1460×1230×1815
Volt.: 380V 3N~
Power(kW): 24
Tray size(mm): 460×720
Weight(kg): 610

×3 decks

NFR-60HI(Gas)

Ext. Demension(mm):
1480×1190×1815
Volt.: 220V~
Power(kW): 0.3
Tray size(mm): 460×720
Weight(kg): 603

×3 decks

NFD-40FFI(Electric)

Ext. Demension(mm):
1460×1230×1815
Volt.: 380V 3N~
Power(kW): 18.5
Tray size(mm): 460×720
Weight(kg): 480

×2 decks + ×4 decks

NFR-40HFI(Gas)

Ext. Demension(mm):
1480×1190×1815
Volt.: 220V~
Power(kW): 3
Tray size(mm): 460×720
Weight(kg): 480

×2 decks + ×4 decks

NFD-40FI(Electric)

Ext. Demension(mm):
1460×1230×1695
Volt.: 380V 3N~
Power(kW): 16
Tray size(mm): 460×720
Weight(kg): 425

×2 decks

NFR-40HI(Gas)

Ext. Demension(mm):
1480×1190×1695
Volt.: 220V~
Power(kW): 0.2
Tray size(mm): 460×720
Weight(kg): 420

×2 decks

NFR-20HI(Gas)

Ext. Demension(mm):
1480×1190×815
Volt.: 220V~
Power(kW): 0.1
Tray size(mm): 460×720
Weight(kg): 225

×1 deck

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ACOOKER

KI Series Modular Electric Deck Oven with Large Glass Window and Computer Panel

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Each deck can be used either respectively or simultaneously, either top fire or bottom fire of each deck can be controlled respectively as well.

Baking temperature can be adjusted in the range of room temperature to 300°C. This oven can also maintain constant temperature automatically.

Adopted advanced microcomputer IC controller, high intelligence, accurate control.

Beautiful and durable handle, large heat-resisting glass window makes it convenient to observe the baking effect.

Strategically designed modular oven structure features free combination, flexible and convenient, beautiful and durable.

Clear furnace design, qualified and durable aluminized plate.

High quality stainless steel temperature probe realizes accurate temperature control.

High quality gasket seal meets the hygienic requirements, good sealing effect, low energy consumption.

KI Series Modular Electric Deck Oven with Large Glass Window and Computer Panel

YXD-20KI(1 deck 2 trays)
Volt.: 220V~/380V 3N~
Frequency(Hz): 50
Power(kW): 7
Tray size(mm): 600×400
Temperatre range(°C):
Room Temperature ~300
Ext. Demension(mm):
1350×880×640

×1 deck

YXD-40KI(2 deck 4 trays)
Volt.: 380V 3N~
Frequency(Hz): 50
Power(kW): 14
Tray size(mm): 600×400
Temperatre range(°C):
Room Temperature ~300
Ext. Demension(mm):
1350×880×1245

×2 decks

YXD-60KI(3 deck 6 trays)
Volt.: 380V 3N~
Frequency(Hz): 50
Power(kW): 21
Tray size(mm): 600×400
Temperatre range(°C):
Room Temperature ~300
Ext. Demension(mm):
1350×880×1715

×3 decks

YXD-90KI(3 deck 9 trays)
Volt.: 380V 3N~
Frequency(Hz): 50
Power(kW): 28
Tray size(mm): 600×400
Temperatre range(°C):
Room Temperature ~300
Ext. Demension(mm):
1770×880×1715

×3 decks

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CI Series Electric Deck Oven
With Large Glass Window and Computer Panel

www.acooker.com

Each deck can be used either respectively or simultaneously, either top fire or bottom fire of each deck can be controlled respectively as well.

Baking temperature can be adjusted in the range of room temperature to 300°C. This oven can also maintain constant temperature automatically.

Adopted advanced microcomputer IC controller, high intelligence, accurate control.

Beautiful and durable handle, large heat-resisting glass window makes it convenient to observe the baking effect.

High quality gasket seal meets the hygienic requirements, features good sealing effect, long service life.

Clear furnace design, qualified and durable aluminized plate.

CI Series Electric Deck Oven

YXD-20CI(1 deck 2 trays)
Volt.: 220V~/380V 3N~
Frequency(Hz): 50
Power(kW): 6.6
Tray size(mm): 600×400
Temperatre range(℃): Room Temperature ~300
Ext. Demension(mm): 1220×885×530

×1 deck

YXD-30CI(1 deck 3 trays)
Volt.: 380V 3N~
Frequency(Hz): 50
Power(kW): 8
Tray size(mm): 600×400
Temperatre range(℃): Room Temperature ~300
Ext. Demension(mm): 1650×885×530

×1 deck

YXD-40CI(2 deck 4 trays)
Volt.: 380V 3N~
Frequency(Hz): 50
Power(kW): 13.2
Tray size(mm): 600×400
Temperatre range(℃): Room Temperature ~300
Ext. Demension(mm): 1220×885×1215

×2 decks

YXD-60CI(S)(2 deck 6 trays)
Volt.: 380V 3N~
Frequency(Hz): 50
Power(kW): 16
Tray size(mm): 600×400
Temperatre range(℃): Room Temperature ~300
Ext. Demension(mm): 1650×885×1215

×2 decks

YXD-60CI(3 deck 6 trays)
Volt.: 380V 3N~
Frequency(Hz): 50
Power(kW): 19.8
Tray size(mm): 600×400
Temperatre range(℃): Room Temperature ~300
Ext. Demension(mm): 1220×885×1550

×3 decks

YXD-90CI(3 deck 9 trays)
Volt.: 380V 3N~
Frequency(Hz): 50
Power(kW): 24
Tray size(mm): 600×400
Temperatre range(℃): Room Temperature ~300
Ext. Demension(mm): 1650×885×1580

×3 decks

C Series Common Electric Deck Oven

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Each deck can be used either respectively or simultaneously, either top fire or bottom fire of each deck can be controlled respectively as well.

Baking temperature can be adjusted in the range of room temperature to 300°C. This oven can also maintain constant temperature automatically.

liquid-crystal display and manual control system, convenient operation,accurate temperature control.

Beautiful and durable handle.

High quality heating pipe features uniform heating and long service life. Qualified and durable aluminized plate.

C Series Common Electric Deck Oven

YXD-20C(1 deck 2 trays)
Volt.: 220V~/380V 3N~
Frequency(Hz): 50
Power(kW): 6.6
Tray size(mm): 600×400
Temperatre range(°C): Room Temperature ~300
Ext. Demension(mm): 1220×860×525

×1 deck

YXD-30C(1 deck 3 trays)
Volt.: 380V 3N~
Frequency(Hz): 50
Power(kW): 8
Tray size(mm): 600×400
Temperatre range(°C): Room Temperature ~300
Ext. Demension(mm): 1650×860×525

×1 deck

YXD-40C(2 deck 4 trays)
Volt.: 380V 3N~
Frequency(Hz): 50
Power(kW): 13.2
Tray size(mm): 600×400
Temperatre range(°C): Room Temperature ~300
Ext. Demension(mm): 1220×860×1250

×2 decks

YXD-60C(S)(2 deck 6 trays)
Volt.: 380V 3N~
Frequency(Hz): 50
Power(kW): 16
Tray size(mm): 600×400
Temperatre range(°C): Room Temperature ~300
Ext. Demension(mm): 1650×860×1285

×2 decks

YXD-60C(3 deck 6 trays)
Volt.: 380V 3N~
Frequency(Hz): 50
Power(kW): 19.8
Tray size(mm): 600×400
Temperatre range(°C): Room Temperature ~300
Ext. Demension(mm): 1220×860×1530

×3 decks

YXD-90C(3 deck 9 trays)
Volt.: 380V 3N~
Frequency(Hz): 50
Power(kW): 24
Tray size(mm): 600×400
Temperatre range(°C): Room Temperature ~300
Ext. Demension(mm): 1650×860×1555

×3 decks

AI Series Gas Deck Oven
with Large Glass Window and Computer Panel

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Each deck can be used either respectively or simultaneously, either top fire or bottom fire of each deck can be controlled respectively as well.

Baking temperature can be adjusted in the range of room temperature to 300°C. This oven can also maintain constant temperature automatically.

Adopted advanced microcomputer IC controller, high intelligence, accurate control.

Unique cambered surface design, beautiful and elegant, highlights our brand awareness.

Both top and bottom fire are equipped with adjusting plate to achieve even baking performance.

Quality and durable spare parts for combustion control system.

AI Series Gas Deck Oven

YXY-20AI(1 deck 2 trays)
Volt.: 220V~
Gas type: LPG
Rated heat input(kW): 8.3
Gas pressure(kPa): 2.8
Power(kW): 0.1
Tray size(mm): 600×400
Temperatre range(℃): Room Temperature ~300
Ext. Demension(mm): 1400×1000×740
×1 deck

YXY-30AI(1 deck 3 trays)
Volt.: 220V~
Gas type: LPG
Rated heat input(kW): 12.5
Gas pressure(kPa): 2.8
Power(kW): 0.1
Tray size(mm): 600×400
Temperatre range(℃): Room Temperature ~300
Ext. Demension(mm): 1820×1000×740
×1 deck

YXY-40AI(2 deck 4 trays)
Volt.: 220V~
Gas type: LPG
Rated heat input(kW): 16.6
Gas pressure(kPa): 2.8
Power(kW): 0.2
Tray size(mm): 600×400
Temperatre range(℃): Room Temperature ~300
Ext. Demension(mm): 1400×1000×1365
×2 decks

YXY-60AI(S)(2 deck 4 trays)
Volt.: 220V~
Gas type: LPG
Rated heat input(kW): 25
Gas pressure(kPa): 2.8
Power(kW): 0.2
Tray size(mm): 600×400
Temperatre range(℃): Room Temperature ~300
Ext. Demension(mm): 1820×1000×1365
×2 decks

YXY-60AI(3 deck 6 trays)
Volt.: 220V~
Gas type: LPG
Rated heat input(kW): 25
Gas pressure(kPa): 2.8
Power(kW): 0.3
Tray size(mm): 600×400
Temperatre range(℃): Room Temperature ~300
Ext. Demension(mm): 1400×1000×1800
×3 decks

YXY-90AI(3 deck 9 trays)
Volt.: 220V~
Gas type: LPG
Rated heat input(kW): 37.5
Gas pressure(kPa): 2.8
Power(kW): 0.3
Tray size(mm): 600×400
Temperatre range(℃): Room Temperature ~300
Ext. Demension(mm): 1820×1000×1800
×3 decks

AZ Series Standard Gas Deck Oven

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Each deck can be used either respectively or simultaneously, either top fire or bottom fire of each deck can be controlled respectively as well.

Baking temperature can be adjusted in the range of room temperature to 300°C. This oven can also maintain constant temperature automatically.

Advanced double insurance solenoid valve and flame-out protection device guarantee the safe use of the oven.

Unique structure makes the oven feature power saving, gas saving, even heating, high efficiency, safe and convenient.

Unique interlayer type gas airways ensures complete combustion.

liquid-crystal display and manual control system, convenient operation, accurate temperature control, stable and durable.

Both top and bottom fire are equipped with adjusting plate to achieve even baking performance.

Ignition control system, good quality spare parts.

ACOOKER

AZ Series Standard Gas Deck Oven

YXY-40AZ(2 deck 4 trays)
Volt.: 220V~
Gas type: LPG
Rated heat input(kW): 16.6
Gas pressure(kPa): 2.8
Power(kW): 0.2
Tray size(mm): 600×400
Temperatre range(°C): Room Temperature ~300
Ext. Demension(mm): 1400×980×1520

×2 decks

YXY-60AZ(3 deck 6 trays)
Volt.: 220V~
Gas type: LPG
Rated heat input(kW): 25
Gas pressure(kPa): 2.8
Power(kW): 0.3
Tray size(mm): 600×400
Temperatre range(°C): Room Temperature ~300
Ext. Demension(mm): 1400×980×1830

×3 decks

YXY-90AZ(3 deck 9 trays)
Volt.: 220V~
Gas type: LPG
Rated heat input(kW): 37.5
Gas pressure(kPa): 2.8
Power(kW): 0.3
Tray size(mm): 600×400
Temperatre range(°C): Room Temperature ~300
Ext. Demension(mm): 1800×980×1960

×3 decks

ACOOKER

A Series Common Gas Deck Oven

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Each deck can be used either respectively or simultaneously, either top fire or bottom fire of each deck can be controlled respectively as well.

Baking temperature can be adjusted in the range of room temperature to 300°C. This oven can also maintain constant temperature automatically.

Advanced double safety solenoid valve, flame out protection device, make it safe use.

liquid-crystal display and manual control system, convenient operation,accurate temperature control.

Ignition control system, good quality spare parts.

Both top and bottom fire are equipped with adjusting plate to achieve even baking performance.

ACOOKER

A Series Common Gas Deck Oven

YXY-20A(1 deck 2 trays)
Volt.: 220V~
Gas type: LPG
Rated heat input(kW): 8.3
Gas pressure(kPa): 2.8
Power(kW): 0.1
Tray size(mm): 600×400
Temperatre range(°C):Room Temperature ~300
Ext. Demension(mm): 1400×990×730

×1 deck

YXY-30A(1 deck 3 trays)
Volt.: 220V~
Gas type: LPG
Rated heat input(kW): 12.5
Gas pressure(kPa): 2.8
Power(kW): 0.1
Tray size(mm): 600×400
Temperatre range(°C):Room Temperature ~300
Ext. Demension(mm): 1820×990×730

×1 deck

YXY-40A(2 deck 4 trays)
Volt.: 220V~
Gas type: LPG
Rated heat input(kW): 16.6
Gas pressure(kPa): 2.8
Power(kW): 0.2
Tray size(mm): 600×400
Temperatre range(°C):Room Temperature ~300
Ext. Demension(mm): 1400×990×1380

×2 decks

YXY-60A(S)(2 deck 4 trays)
Volt.: 220V~
Gas type: LPG
Rated heat input(kW): 25
Gas pressure(kPa): 2.8
Power(kW): 0.2
Tray size(mm): 600×400
Temperatre range(°C):Room Temperature ~300
Ext. Demension(mm): 1820×990×1380

×2 decks

YXY-60A(3 deck 6 trays)
Volt.: 220V~
Gas type: LPG
Rated heat input(kW): 25
Gas pressure(kPa): 2.8
Power(kW): 0.3
Tray size(mm): 600×400
Temperatre range(°C):Room Temperature ~300
Ext. Demension(mm): 1400×990×1790

×3 decks

YXY-90A(3 deck 9 trays)
Volt.: 220V~
Gas type: LPG
Rated heat input(kW): 37.5
Gas pressure(kPa): 2.8
Power(kW): 0.3
Tray size(mm): 600×400
Temperatre range(°C):Room Temperature ~300
Ext. Demension(mm): 1820×990×1790

×3 decks

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Single Deck Single Tray Deck Oven Series

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Each deck can be used either respectively or simultaneously, either top fire or bottom fire of each deck can be controlled respectively as well.

Baking temperature can be adjusted in the range of room temperature to 300°C. This oven can also maintain constant temperature automatically.

Beautiful and durable handle.

Single Deck Single Tray Deck Oven Series

YXD-10AC

(Single deck single tray electric deck oven)

Volt.: 220V~
Power(kW): 3
Tray size(mm): 600×400
Temperatre range(°C):
Room Temperature ~300
Ext. Demension(mm): 920×650×460

×1 deck

ACOOKER

YXY-12A

(Single deck single tray gas deck oven)

Volt.: 220V~
Power(kW): 0.1
Tray size(mm): 600×400
Temperatre range(°C):
Room Temperature ~300
Ext. Demension(mm): 900×985×570

×1 deck

YXD-10DI

(Single deck single tray electric deck oven)

Volt.: 220V~
Power(kW): 3
Tray size(mm): 600×400
Temperatre range(°C):
Room Temperature ~300
Ext. Demension(mm): 930×590×410

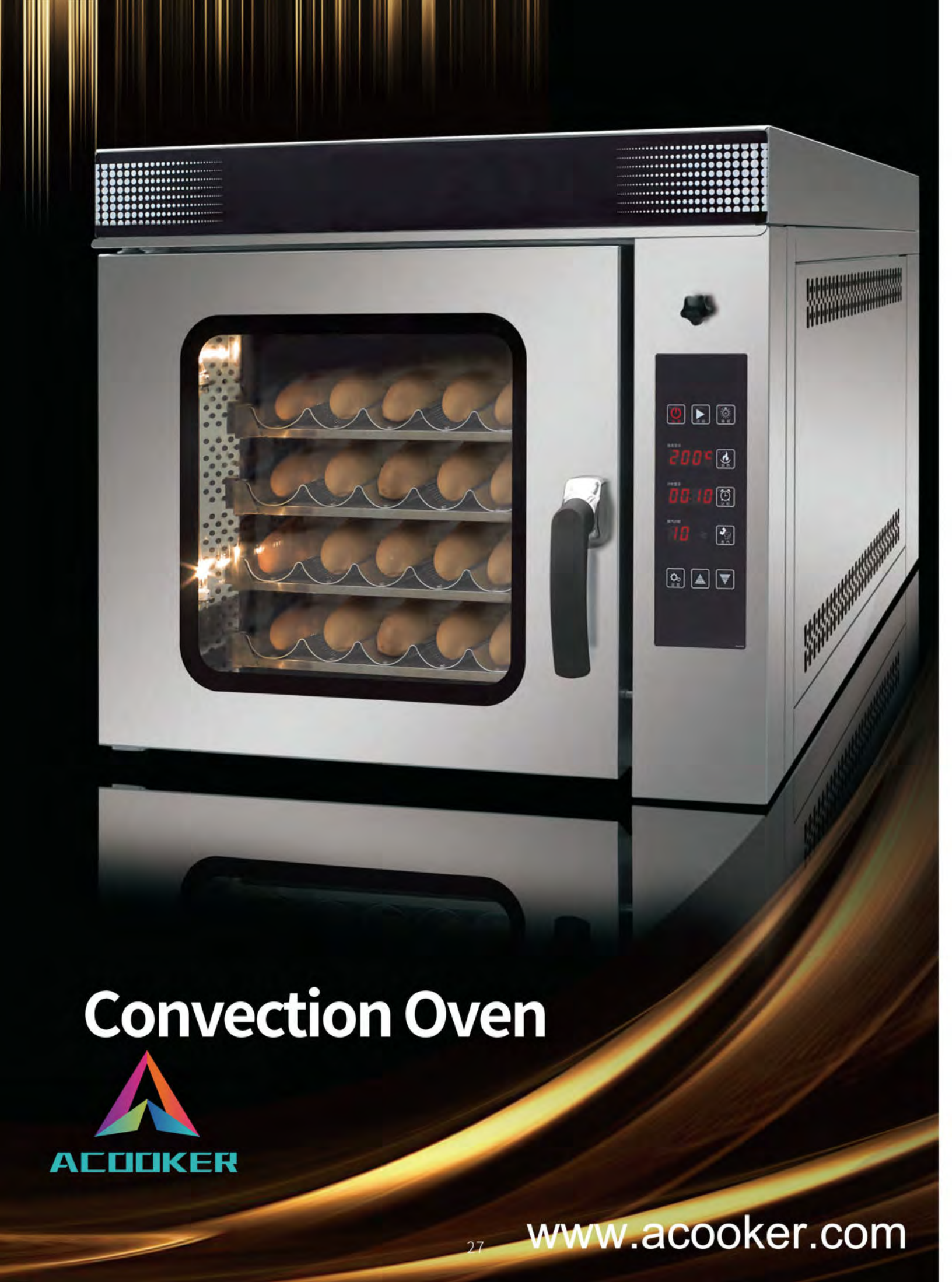
×1 deck

YXY-10AI

(Single deck single tray gas deck oven)

Volt.: 220V~
Power(kW): 0.1
Tray size(mm): 600×400
Temperatre range(°C):
Room Temperature ~300
Ext. Demension(mm): 960×590×485

×1 deck



Convection Oven

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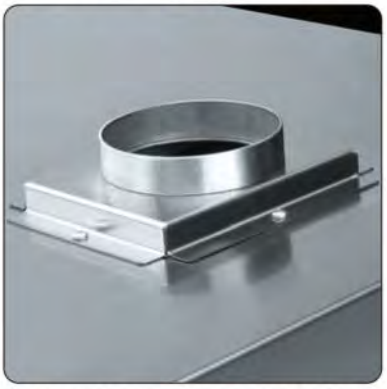
The two-stage locking structure can lock the furnace door firmly.

According to the baking effect, the hot air outlet can be adjusted to achieve even baking performance.

Equipped with steaming system which provides sufficient steam during baking.



Large vent can exhaust excess steam quickly from the chamber .

High elastic gasket ensures the tightness of the oven.

High quality Halogen lamp, convenient to observe the baking process.

NFC-8D(Electric)
Ext. Demension(mm):
900×1285×1180
Volt.:380V 3N~
Power(kW):15
Tray size(mm):400×600
×8 levels

NFC-8Q(Gas)
Ext. Demension(mm):
970×1340×1480
Volt.:220V~
Power(kW):0.75
Tray size(mm):400×600
×8 levels

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NFC-5D(Electric)

Ext. Demension(mm):900×1275×850
Volt.:220V~/380V 3N~
Power(kW):7.5
Tray size(mm):400×600

×5 levels

NFC-5DI(Electric)

Ext. Demension(mm):900×1275×850
Volt.:220V~/380V 3N~
Power(kW):7.5
Tray sizemm):400×600

×5 levels

NFC-5DC(Electric)

Ext. Demension(mm):800×1250×770
Volt.:380V 3N~
Power(kW):9.5
Tray size(mm):400×600

×5 levels

NFC-5Q(Gas)

Ext. Demension(mm):970×1330×1090
Volt.:220V~
Power(kW):0.55
Tray size(mm):400×600

×5 levels

NFC-3D(Electric)

Ext. Demension(mm):900×1285×630
Volt.:220V~/380V 3N~
Powerkw):5.5
Tray size(mm):400×600

×3 levels

NFC-3DI(Electric)

Ext. Demension(mm):900×1285×630
Volt.:220V~/380V 3N~
Power(kW):5.5
Tray size(mm):400×600

×3 levels

FX-10B (Mini Proofer)

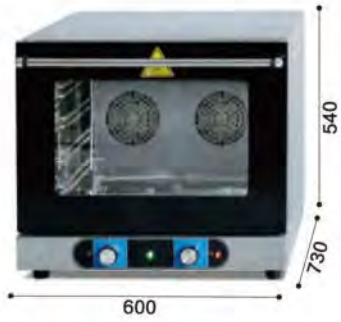
Ext. Demension(mm):900×1210×700
Volt.:220V~
Power(kW):2.5
Tray size(mm):400×600
Optimal temperature:36~38°C
Optimal humidity:80~85%

×5 levels

FX-10S (Mini Proofer)

Ext. Demension(mm):900×1210×700
Volt.:220V~
Power(kW):2.7
Tray size(mm):400×600
Optimal temperature:36~38°C
Optimal humidity:80~85%

×5 levels



NFC-4WD(Electric)

Ext. Demension(mm):600×730×540
Volt.:220V~
Power(kW):2.1
Tray size(mm):350×450

×4 levels

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Conveyor Pizza Oven

Intelligent Microcomputer control system, user-friendly operating and accurate temperature control.

Stainless steel conveyor belt, beautiful and durable.

Detachable air outlet plate, convenient to clean.

NFC-480D(Electric)

Width of oven infeed(mm): 536
Conveyor belt size(mm): 480×1400
Ext. Demension(mm): 1950×1010×450
Volt.: 380V 3N~
Power(kW): 10.5
Temperature range(°C): Room Temperature~300
Over temperature: 360°C
Weight(kg): 130

NFC-480Q(Gas)

Width of oven infeed(mm): 536
Conveyor belt size(mm): 480×1400
Ext. Demension(mm): 1950×1010×450
Volt.: 220V~
Power(kW): 0.5
Temperature range(°C): Room Temperature~300
Over temperature: 360°C
Weight(kg): 115

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Chicken Griller

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360° rotating stainless steel barbecue forks ensure the chickens are evenly grilled.

Side soft chain design, easy to place and remove the fork.

High-capacity oil-catching basin ensures the excess grease does not overflow during grilling.

Chicken Griller

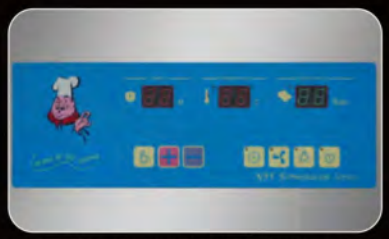
ACOOKER

SJI-16

Ext. Demension(mm): 1150×600×1230
Volt.: 220V～
Electric heating load power(kW): 0.1

SJI-28

Ext. Demension(mm): 1170×660×1950
Volt.: 220V～
Electric heating load power(kW): 0.135



Operating System: Digital Temperature and humidity display, easy to operate.

Anodic oxidation treated aluminum alloy handle ensures long service life.

Luxury Proofer

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Main Frame of Fermenting Room

FX-256ZJ
Ext. Demension(mm):
1010×345×1640
Specification:
8 trolley with 256 trays
Volt.: 380V 3N~
Power(kW): 9.9
Weight(kg): 78
Optimal temperature: 36~38°C
Optimal humidity: 80~85%

FX-16PS
Ext. Demension(mm):
595×980×1990
Volt.: 220V~
Power(kW): 2.8
Tray size(mm): 400×600
Optimal temperature: 36~38°C
Optimal humidity: 80~85%

×16 decks

FX-32PS
Ext. Demension(mm):
795×1180×1990
Volt.: 220V~
Power(kW): 3.3
Tray size(mm): 400×600
Optimal temperature: 36~38°C
Optimal humidity: 80~85%

×16 decks

FX-16SC
(Retarder Proofer)
Ext. Demension(mm):
595×980×2110
Volt.: 220V~
Power(kW): 3.3
Tray size(mm): 400×600
Optimal temperature: 36~38°C
Optimal humidity: 80~85%

×16 decks

FX-32SC
(Retarder Proofer)
Ext. Demension(mm):
795×1180×2110
Volt.: 220V~
Power(kW): 3.3
Tray size(mm): 400×600
Optimal temperature: 36~38°C
Optimal humidity: 80~85%

×16 decks

Luxury Roll-In Proofer

FX-232S
Ext. Demension(mm):
1900×1410×2150
Specification:
2 trolley with 64 trays
Volt.: 220V~
Power(kW): 3.5
Weight(kg): 280
Optimal temperature: 36~38°C
Optimal humidity: 80~85%

FX-432S
Ext. Demension(mm):
1900×2430×2150
Specification:
4 trolley with 128 trays
Volt.: 220V~
Power(kW): 7
Weight(kG): 640
Optimal temperature: 36~38°C
Optimal humidity: 80~85%

FX-632S
Ext. Demension(mm):
1900×3450×2150
Specification:
6 trolley with 192 trays
Volt.: 380V 3N~
Power(kW): 10.5
Weight(kg): 680
Optimal temperature: 36~38°C
Optimal humidity: 80~85%

FX-832S
Ext. Demension(mm):
1900×4470×2150
Specification:
8 trolley with 256 trays
Volt.: 380V 3N~
Power(kW): 14
Weight(kg): 800
Optimal temperature: 36~38°C
Optimal humidity: 80~85%

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Standard Type Microcomputer Proofer

With heat-resistant and moisture-proof circulating fan which can create a perfect fermenting space with optimal humidity (80~85%) and temperature (36~38°C).

Advanced automatic water inlet, moisture-proof light.

Microcomputer control system, the temperature and humidity can be controlled respectively.

High quality rubber seal meets the hygienic requirements, features good sealing effect and low energy consumption which ensures the best fermenting effect.

Unique handle, durable and heavy-duty.

FX-15S

Rated Frequency(Hz):50
Volt.:220V~
Power(kW):2.85
Weight(kg):68
Ext. Demension(mm):
610×860×1990

■ ×15 decks

FX-24S

Rated Frequency(Hz):50
Volt.:220V~
Power(kW):3.2
Weight(kg):95
Ext. Demension(mm):
1200×860×1710

■■ ×12 decks

FX-30S

Rated Frequency(Hz):50
Volt.:220V~
Power(kW):3.2
Weight(kg):108
Ext. Demension(mm):
1200×860×2010

■■ ×15 decks

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Common Proofer

ACOOKER

Unique structure creates a perfect fermenting space with optimal humidity (80~85%) and temperature (36~38°C).

Manual water inlet, economical, convenient and practical

Large glass window, convenient to observe the fermenting process.

FX-11B

Rated Frequency(Hz):50
Volt.:220V~
Power(kW):2.5
Weight(kg):45
Ext. Demension(mm):
500×770×1600

■ ×11 decks

FX-14B

Rated Frequency(Hz):50
Volt.:220V~
Power(kW):2.5
Weight(kg):51
Ext. Demension(mm):
500×770×1900

■ ×14 decks

FX-22B

Rated Frequency(Hz):50
Volt.:220V~
Power(kW):2.7
Weight(kg):71
Ext. Demension(mm):
1020×770×1600

■■ ×11 decks

FX-28B

Rated Frequency(Hz):50
Volt.:220V~
Power(kW):2.7
Weight(kg):86
Ext. Demension(mm):
1020×770×1900

■■ ×14 decks

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Double Motion Double Speed Dough Mixer

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NFJ-50

Ext. Demension(mm):
1230×710×1180
Dough weight(g):80
Bowl Capacity(L):130
Flour weight(kg):≤50
Hook speed (Fast)(r/min):216
Hook speed (Slow)(r/min):108
Volt.:380V 3N~
Power(kW):5.8
Weight(kg):455

NFJ-25

Ext. Demension(mm):
1020×530×1100
Dough weight(g):40
Bowl Capacity(L):80
Flour weight(kg):≤25
Hook speed (Fast)(r/min):252
Hook speed (Slow)(r/min):126
Volt.:380V 3N~
Power(kW):3.7
Weight(kg):357

NFJ-15

Ext. Demension(mm):
850×520×1060
Dough weight(g):24
Bowl Capacity(L):50
Flour weight(kg):≤15
Hook speed (Fast)(r/min):280
Hook speed (Slow)(r/min):138
Volt.:380V 3N~
Power(kW):2.8
Weight(kg):797

NFJ-75

Ext. Demension(mm):
1500×830×1410
Dough weight(g):120
Bowl Capacity(L):200
Flour weight(kg):≤75
Hook speed (Fast)(r/min):210
Hook speed (Slow)(r/min):102
Volt.:380V 3N~
Power(kW):10
Weight(kg):785

FX-200L
(Water Chiller)

Ext. Demension(mm):1010×820×1640
Chilling Capacity:200L
Refrigerant:R22
Chilling time +3°C : 80mins
Chilling time +5°C : 60mins
Rated Frequency:50Hz
Volt.:220V~
Power(kW):2.5
Weight(kg):205

FX-100L
(Water Chiller)

Ext. Demension(mm):710×710×1640
Chilling Capacity:100L
Refrigerant:R22
Chilling time +3°C : 80mins
Chilling time +5°C : 60mins
Rated Frequency:50Hz
Volt.:220V~
Power(kW):1.6
Weight(kg):145

High-efficiency & Energy-saving Planetary Mixer

Above accessories of the planetary mixers are available and optional.

NFB-20H

Ext. Demension(mm): 560×560×830
Capacity(L): 20
Volt.: 220V~/380V 3N~
Power(kW): 0.5
Weight(kg): 83

NFB-30H

Ext. Demension(mm): 700×640×1090
Capacity(L): 30
Volt.: 220V~/380V 3N~
Power(kW): 1
Weight(kg): 150

NFB-40H

Ext. Demension(mm): 700×640×1090
Capacity(L): 40
Volt.: 220V~/380V 3N~
Power(kW): 1~0.5
Weight(kg): 162

NFB-50H

Ext. Demension(mm): 730×660×1180
Capacity(L): 50
Volt.: 220V~/380V 3N~
Power(kW): 2
Weight(kg): 217

NFB-60H

Ext. Demension(mm): 850×700×1340
Capacity(L): 60
Volt.: 220V~/380V 3N~
Power(kW): 3
Weight(kg): 334

NFB-80H

Ext. Demension(mm): 900×750×1410
Capacity(L): 80
Volt.: 220V~/380V 3N~
Power(kW): 4
Weight(kg): 364

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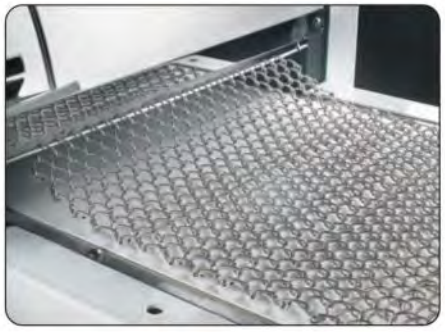

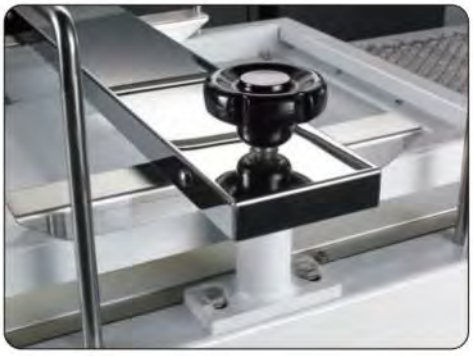

NFZ-380
Ext. Demension(mm):
1450×670×1100
Specification:380mm
Volt.:220V~/380V 3N~
Power(kW):0.8~1.13
Weight(kg):237

NFZ-380A
Ext. Demension(mm):
900×700×1130
Specification:380mm
Volt.:220V~/380V 3N~
Power(kW):0.8~1.13
Weight(kg):220

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NFK-36
(Automatic Dough Divider)

Output (Piece/per time):36
Dough weight(g):30~120
Ext. Demension(mm):580×530×1400
Volt.:220V~/380V 3N~
Power(kW):0.75
Weight(kg):65

NFK-30Q
(Fully-Automatic Bun Divider Rounder)

Output (Piece/per time):30
Dough weight(g):30~100
Ext. Demension(mm):640×540×2100
Volt.:380V 3N~
Power(kW):0.75

NFK-30
(Semi-Automatic Bun Divider Rounder)

Output (Piece/per time):36
Dough weight(g):30~100
Ext. Demension(mm):590×740×2100
Volt.:220V~/380V 3N~
Power(kW):0.75

NFK-20H
(Hydraulic Dough Divider)

Ext. Demension(mm):610×750×1100
Specification:20 piece/time
Volt.:380V 3N~
Power(kW):2.2
Weight(kg):395
Dough size:135~800

NFQ-520(Dough Sheeter)

Ext. Demension(mm):2280×870×1180
Specification:520
Volt.:220V~/380V 3N~
Power(kW):0.6/0.8
Weight(kg):250

NFQ-620(Dough Sheeter)

Ext. Demension(mm):2480×970×1180
Specification:620
Volt.:220V~/380V 3N~
Power(kW):0.6/0.8
Weight(kg):280

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NFB-7 (Three Functions Egg Beater)

Volt.: 220V~
Power(W): 325
Frequency(Hz): 50
Weight(kg): 20
Bowl Capacity(L): 7.5
Cream Mixing: 1.5kg/each
Dough Mixing: 0.5kg(Dry Flour)/each

NFZ-750
(Baguette Moulder)

Ext. Demension(mm): 960×700×1600
Output: 50~125g
Volt.: 380V 3N~
Power(kW): 1.0
Weight(kg): 284

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APD-30
(Dough Rolling Pizza Machine)

Ext. Demension(mm): 430×500×570
Rated Frequency(Hz): 50
Volt.: 220V~
Power(W): 250
The Width of Roller(mm): 300

APD-40
(Dough Rolling Pizza Machine)

Ext. Demension(mm): 530×500×570
Rated Frequency(Hz): 50
Volt.: 220V~
Power(W): 250
The Width of Roller(mm): 400

NFP-31 (Bread Slicer)

Ext. Demension(mm): 780×690×780
Specification: 31
Volt.: 220V~
Power(kW): 0.25
Weight(kg): 52

NFP-39 (Bread Slicer)

Ext. Demension(mm): 780×780×780
Specification: 39
Volt.: 220V~
Power(kW): 0.25
Weight(kg): 65

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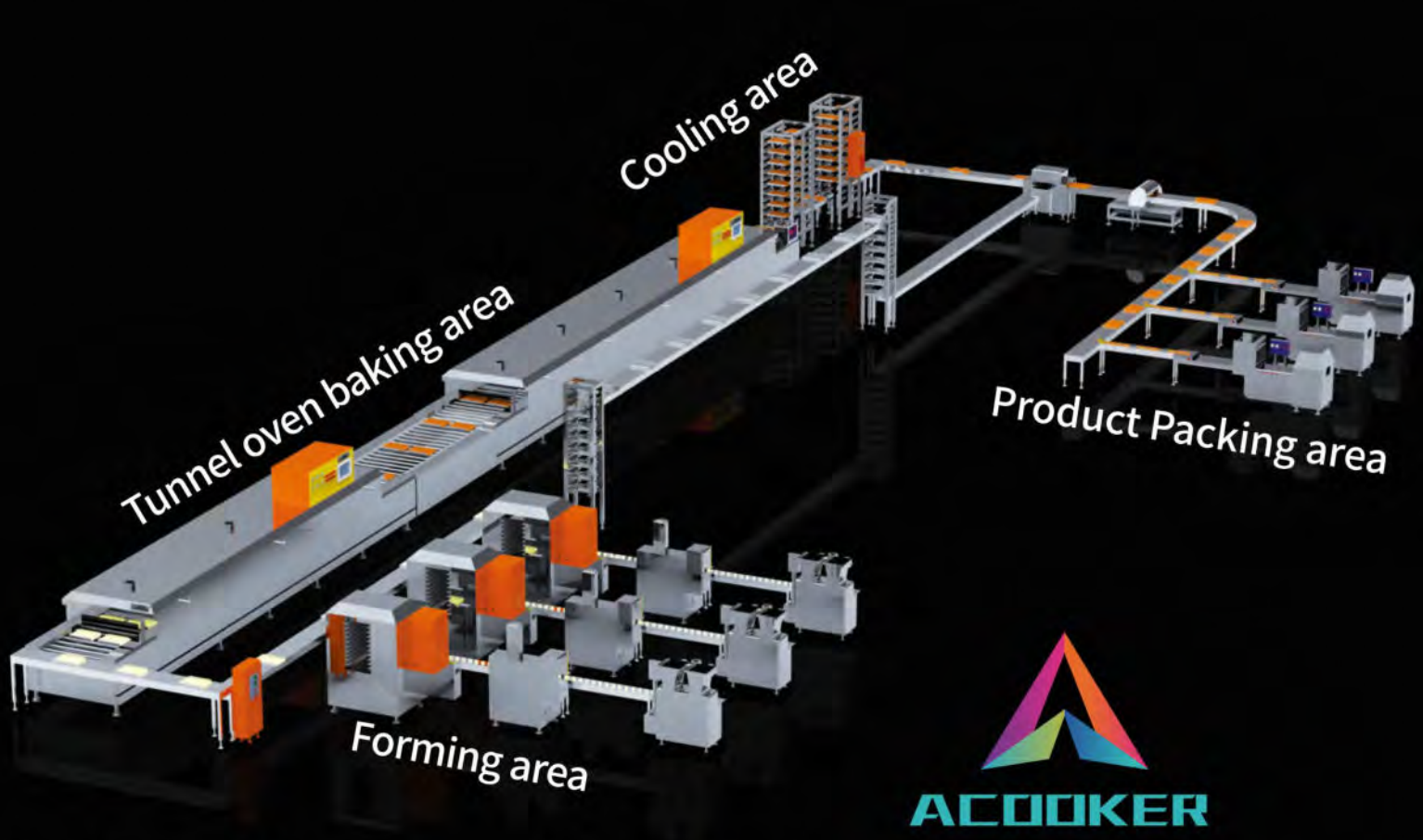

ACOOKER

Industrial Automation Production Line

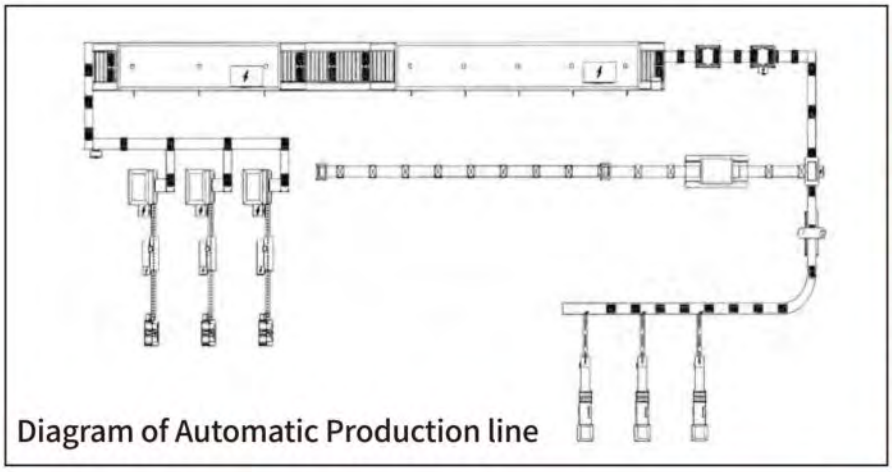

Diagram of Automatic Production line

Automatic production line: 90° turning equipment

Automatic production line: Arc turning equipment

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Tunnel Oven

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The Length and the Width can be customized according to the customer's requirement.

NFS-1419D(Electric)
Ext. Demension(mm):19000×2350×2350
Specification: Electric type
Volt.: 380V 3N~
Power:14kW/m
Tray size(mm): 400×600 two tray broadwise
Chamber(mm):1400
Total Length(mm):19000

NFS-1419Q(Gas)
Ext. Demension(mm):19000×2500×2350
Specification: Gas type
Volt.: 380V 3N~
Power:0.3~0.5kW/m
Tray size(mm): 400×600 two tray broadwise
Chamber(mm):1400
Total Length(mm):19000

1. High-quality self-lubricating the Mute transmission chain, long life and smooth transmission.
2. Automatically testing alarm system with additional automatic and manual processing mode.
3. Imported aluminum plate for inner oven in accordance with the standards of food machinery,clean sanitation, good thermal reaction.
4. Oven body all used in high-quality international profile, strong resistance to pressure, a small amount of deformation.
5. Imported frequency conversion motor, low fault rate, the baking time has a big-size adjustment range.
6. Imported high-density rockwool, good heat preservation effect, and low heat consumption,power saving.
7. The appearance adopts stainless steel material, look nice.

Vertical Cooling Tower

NFS-600L(Vertical type)
Ext. Demension(mm):1300×2500×3500
Volt.: 380V 3N~
Rated Frequency(Hz):50
Power:0.3~0.5kW/m
Tray Capacity: 55-60 pcs

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