



COMPLETE RANGE OF
BAKERY & COMMERCIAL
KITCHEN EQUIPMENTS

www.mismac.in



About Us

Mismac Equipment is privately owned company providing bakery equipment and systems to the baking and food service industries, Established in 2005, we are with the vision of successfully catering to the needs of global industries by offering technologically & functionally advanced bakery equipments. Through the years, we have enjoyed significant growth while establishing and maintaining a loyal customer base around the world. Today, we are proud to be India's leading supplier of bakery and kitchen equipments.

INTERNATIONAL STANDARD QUALITY ROTERY OVENS FROM MISMAC

- ✓ Highly efficient & durable
- ✓ Low energy consumption
- ✓ Low fuel consumption
- ✓ Adjustable Airflow system



ME 840B
Four Trolley



ME 672B
Four Trolley



ME 420B
Double Trolley



ME 336B
Double Trolley

OVEN SPECIFICATIONS

MODEL	SPECIFICATIONS	MAX. TEMP	CONNECTED LOAD	WEIGHT (KG.)	MIN. DIM. TO TAKE OVEN IN (HXW)
ME 840B	3585(W) X 2650(D) X 2400(H) mm	300°C	6.2 KW (8.5 HP) (415 VAC, 50 HZ)	4000 KG	2500 (H) X 1500 (W) mm
ME 672B	3020(W) X 2250(D) X 2400(H) mm	300°C	4.5 KW (6.2 HP) (415 VAC, 50 HZ)	3000KG	2500 (H) X 1350 (W) mm
ME 420B	2820(W) X 2110(D) X 2400(H) mm	300°C	6.2 KW (8.5 HP) (415 VAC, 50 HZ)	2500 KG	2500 (H) X 1350 (W) mm
ME 336B	2130(W) X 1730(D) X 2400(H) mm	300°C	2.75 KW (4 HP) (415 VAC, 50 HZ)	1950 KG	2500 (H) X 970 (W) mm
ME 210B	1937(W) X 1588(D) X 2400(H) mm	300°C	2.75 KW (4 HP) (415 VAC, 50 HZ)	1650 KG	2500 (H) X 950 (W) mm
ME 168B	1730(W) X 1400(D) X 2400(H) mm	300°C	2.75 KW (4 HP) (415 VAC, 50 HZ)	1400 KG	2500 (H) X 870 (W) mm
ME 120B	1265(W) X 1820(D) X 2200(H) mm	300°C	1.5 KW X 3 PH OR 1 PH	1200 KG	2300 (H) X 1000 (W) mm
ME 80B	1350(W) X 1000(D) X 2200(H) mm	300°C	1.5 KW X 3 PH OR 1 PH	1000 KG	2300 (H) X 1000 (W) mm
ME 64B	1090(W) X 1605(D) X 1710(H) mm	300°C	1.5 KW X 3 PH 1 PH	700 KG	1450 (H) X 1150 (W) mm
ME 56B	1090(W) X 1605(D) X 1560(H) mm	300°C	1.5 KW X 3 PH 1 PH	700 KG	1450 (H) X 1150 (W) mm
ME 48B	1090(W) X 1605(D) X 1410(H) mm	300°C	1.5 KW X 3 PH 1 PH	700 KG	1450 (H) X 1150 (W) mm

Mismac Equipment is the Best Quality Industrial Oven manufacturer and exporters, with complete range of commercial kitchen equipments. our wide range of biscuit and bakery ovens like Rotary Rack Ovens, Single Trolley Rotary Rack, Double Trolley Rotary Rack, Four Trolley Rotary Rack, Mini Rotary Rack, Spiral Mixer, Planetary Mixer, Bread Slicers, Showcase, Fully automatic Wire Cut Cookies Machine, Cake Depositor & many other varieties of bakery equipments.

Our production units are well equipped with Advanced machines and equipments, which allow us to manufacture fully automatic bakery equipment as per International Quality Standards.

- ✓ Unique compact requiring small installation space
- ✓ large Baking capacity, environmentally compatible
- ✓ All types of Bread & confectionery with a baking temperature of up to 300 C can be baked in MisMac Ovens
- ✓ Baking process viewed throw glass window with built in light



ME 210B
Single Trolley



ME 168B
Single Trolley



ME 120B
Single Trolley



ME 80B
Single Trolley



ME 64B/ME 56B/ME 48B
Single Trolley

OVEN SPECIFICATIONS

MODEL & TRAY SIZE	BREAD 400 GM	SPONGE CAKE	BUNS 45 GM	BISCUITS	DRY RUSK	KHARIS
ME 840B 600mm X 800mm (23.5" X 31.5")	840 Loaves 4 Trolleys x 14 Shelves	300 Kg. 4 Trolleys x 14 Shelves	2520 Nos. 4 Trolleys x 18 Shelves	112 Kg. 4 Trolleys x 18 Shelves	100 to 112 Kg. 4 Trolleys x 18 Shelves	68 Kg. 4 Trolleys x 18 Shelves
ME 672B 450mm X 700mm (18" X 27")	672 Loaves 4 Trolleys x 14 Shelves	212 Kg. 4 Trolleys x 14 Shelves	1728 Nos. 4 Trolleys x 18 Shelves	80 Kg. 4 Trolleys x 18 Shelves	72 Kg. 4 Trolleys x 18 Shelves	48 Kg. 4 Trolleys x 18 Shelves
ME 420B 600mm X 800mm (23.5" X 31.5")	420 Loaves 2 Trolleys x 14 Shelves	150 Kg. 2 Trolleys x 14 Shelves	1260 Nos. 2 Trolleys x 18 Shelves	56 Kg. 2 Trolleys x 18 Shelves	50 to 56 Kg. 2 Trolleys x 18 Shelves	34 Kg. 2 Trolleys x 18 Shelves
ME 336B 450mm X 700mm (18" X 27")	336 Loaves 2 Trolleys x 14 Shelves	106 Kg. 2 Trolleys x 14 Shelves	864 Nos. 2 Trolleys x 18 Shelves	40 Kg. 2 Trolleys x 18 Shelves	36 Kg. 2 Trolleys x 18 Shelves	24 Kg. 2 Trolleys x 18 Shelves
ME 210B 600mm X 800mm (23.5" X 31.5")	210 Loaves 1 Trolleys x 14 Shelves	75 Kg. 1 Trolleys x 14 Shelves	630 Nos. 1 Trolleys x 18 Shelves	28 Kg. 1 Trolleys x 18 Shelves	25 to 28 Kg. 1 Trolleys x 18 Shelves	17 Kg. 1 Trolleys x 18 Shelves
ME 168B 450mm X 700mm (18" X 27")	168 Loaves 1 Trolleys x 14 Shelves	53 Kg. 1 Trolleys x 14 Shelves	432 Nos. 1 Trolleys x 18 Shelves	20 Kg. 1 Trolleys x 18 Shelves	18 to 20 Kg. 1 Trolleys x 18 Shelves	12 Kg. 1 Trolleys x 18 Shelves
ME 120B 450mm X 700mm (18" X 27")	120 Loaves 1 Trolleys x 10 Shelves	38 Kg. 1 Trolleys x 10 Shelves	336 Nos. 1 Trolleys x 14 Shelves	15 to 16 Kg. 1 Trolleys x 14 Shelves	13 to 14 Kg. 1 Trolleys x 14 Shelves	10 to 11 Kg. 1 Trolleys x 14 Shelves
ME 80B 450mm X 450mm (18" X 18")	80 Loaves 1 Trolleys x 10 Shelves	19 Kg. 1 Trolleys x 10 Shelves	224 Nos. 1 Trolleys x 14 Shelves	9 to 10 Kg. 1 Trolleys x 14 Shelves	9.5 Kg. 1 Trolleys x 14 Shelves	7 Kg. 1 Trolleys x 14 Shelves
ME 64B 450mm X 450mm (18" X 18")	64 Loaves 1 Trolleys x 8 Shelves	15.5 Kg. 1 Trolleys x 8 Shelves	160 Nos. 1 Trolleys x 10 Shelves	7 to 8 Kg. 1 Trolleys x 10 Shelves	7.5 Kg. 1 Trolleys x 10 Shelves	6 Kg. 1 Trolleys x 10 Shelves
ME 56B 450mm X 450mm (18" X 18")	56 Loaves 1 Trolleys x 7 Shelves	14 Kg. 1 Trolleys x 7 Shelves	144 Nos. 1 Trolleys x 9 Shelves	6 to 7 Kg. 1 Trolleys x 9 Shelves	6.5 Kg. 1 Trolleys x 9 Shelves	5 Kg. 1 Trolleys x 9 Shelves
ME 48B 450mm X 450mm (18" X 18")	48 Loaves 1 Trolleys x 6 Shelves	11.5 Kg. 1 Trolleys x 6 Shelves	128 Nos. 1 Trolleys x 8 Shelves	5 to 6 Kg. 1 Trolleys x 8 Shelves	5.5 Kg. 1 Trolleys x 8 Shelves	4 Kg. 1 Trolleys x 8 Shelves

*Picture shown is only to get idea / Size & Shape will vary based on the products

PLANETARY MIXTURE



products:
cakes, cookies,
biscuits, sweets

Salient Features:

- ✓ Our Mixers are durable, reliable, fast, powerful and safe. High efficiency ME Mixers offer convenient, trouble-free operation during demanding work conditions.
- ✓ ME Planetary Mixers comply with international standards.
- ✓ Interlocked Safety Guard, ME 30, ME 60 & ME 80 Models provided with scraper.
- ✓ Available with locking emergency stop button, timer and motor cooling system.
- ✓ Overall our Mixers have a User-friendly design to ensure efficiency, safety & durability.

MODELS	CAPACITY	POWER	VOLTAGE	WEIGHT	DIMENSIONS
ME 40	40 ltr / 16 kg	1 Hp	415 Volt	180 kg	65.5x56.8x115.6 cm
ME 60	60 ltr / 24 kg	2.5 Hp	415 Volt	270 kg	72x63x130 cm
ME 100	100 ltr / 40 kg	3 Hp	415 Volt	470 kg	125x90x180 cm
ME 150	150 ltr / 60 kg	3.5 Hp	415 Volt	570 kg	150x90x230 cm

SPIRAL MIXTURE

Salient Features:

- ✓ Powerful Dual Motors design Two - Stage High - Frequency Transmission system, High powered, Low noise.
- ✓ Auto Power OFF, Safe Operation.
- ✓ Forward and reverse rotation direction, providing the best mixing effect.
- ✓ Precisely casted Spiral hook, one step formed, solid and durable.
- ✓ Stainless steel Safety Guard, electrical overload system, protecting the motor & transmission components.
- ✓ Body with anti - acid power coating, beautiful, hygiene and easy to clean.



products:
breads, puffs,
croissants

TECHNICAL DATA	ME 30	ME 50	ME 100	ME 150
Dimensions (WxLxH)	625x1060x1245 mm	680x1120x1320 mm		
Flour Capacity	20 kg	30 kg	60 kg	90 kg
Dough Capacity	30 kg	50 kg	100 kg	150 kg
Spiral Hook Motor	1.875 kw	3 kw	4.5 kw	5.6 kw
Bowl Motor	0.5 kw	0.57 kw	0.75 kw	1.1 kw
Bowl Diameter	455 mm	550 mm	670 mm	750 mm
Machine Weight	185 mm	316 mm	457 mm	508 mm



FULLY AUTOMATIC



SEMI AUTOMATIC

MANUAL DOUGH DIVIDER ROUNDER MACHINE

MODELS	DOUGH NUMBER	DOUGH WEIGHT
ME 30A	30	30 - 100 gms.
ME 36A	36	10 - 40 gms.
ME 30B	30	40 - 120 gms.
ME 36B	36	30 - 100 gms.
ME 22A	22	50 - 150 gms.

Power Supply :
1 HP (0.75 Kw.)

Net Weight : 360 Kw.



products:
puffs, croissants

TECHNICAL DATA	ME 630
Model	Floor Type
Belt Width	630 mm
Conveyor table length	630/2400 mm
Between Rollers	1-35 mm
Working Dimensions	1070 x 2660 mm
Stored Dimension	1070 x 1000 mm
Weight	250 kg
Installed Power	0.75 kw



DOUGH SHEETER

The Floor line of Reversible Sheeter is specially designed with particular consideration of dimensions of the machine, simplicity of the removable and replaceable Dough Scrapers without use of tools and minimal time to do so, making this unit particularly simple and easy to clean, its ergonomically designed handles ease of Dough thickness selections with a high degree of accuracy and confidence. All these features coupled with the ease of use make this a preferred machine.

DECK OVEN

Gas, Electric, Gas cum Electric
& Fully Automatic



Salient Features:

- ✓ Self Controlled and Electrically operated Auto Ignition system.
- ✓ Independently controlled top and bottom burner system for uniform baking.
- ✓ Automatic electronic flame sensor safety device (FAG).
- ✓ Gas and flame failure alarm monitor and gas lock out system(FAG).
- ✓ Time alarm facility.
- ✓ Power backup with UPS. (Optional)
- ✓ For Baking, Bread, Bun, Cake, Pizza, Burger etc.
- ✓ Specially designed with heavy gauge materials used, good quality insulated to avoid maximum thermal loss.



DOUGH KNEADER

Available in : 25/40/60/80/100 Kg.

M S Bowl with 1 HP to 3 HP Motor
S S Bowl with 1 HP to 3 HP Motor

BREAD / RUSK PRODUCTION MAKEUP LINE

Volumetric Divider & Rounder



AUTOMATIC DOUGH DIVIDER MACHINE



DOUGH CONICAL ROLLING MACHINE



LONG MOULDER



DOUGH MOULDER

The moulder receives pieces of dough from the intermediate proofer and shapes them into cylinders ready to be placed in the pans. There are several types of moulders, but all have four functions in common: sheeting, curling, rolling, and sealing.



TECHNICAL DATA	SPECIFICATIONS
External Dimensions	56W x 91D x 110H (cm.)
Upper Roller Size	7.4 dia x 24.6 wide (cm.)
Lower Roller Size	8.9 dia x 24.6 wide (cm.)
Capacity (pcs/hr)	Max. 3000
Squeeze Roller	4 pcs.
Roller Gap	0 to 18 cm variable
Belt Width	33 cm.
Moulding Range	30 to 400 gm.
Power Supply	400 W
Machine Weight	150 Kg.



PROOFER



PIZZA OVEN



SUGAR GRINDER



CAKE KNEADER



CAKE DROPPING MACHINE



COOKIES / WIRE CUTTER MACHINE

Salient Features:

- ✓ Stainless Steel Body
- ✓ Fully Automatic
- ✓ Various Weight Range
- ✓ Accuracy
- ✓ Easy to Clean
- ✓ Imported gear Box & PLC
- ✓ Easy to Operate



BREAD SLICER

31 / 39 Blades

Salient Features:

- ✓ Excellent Smooth Slicing System.
- ✓ Slice thickness 10mm & Capacity 24bl, 34bl.
- ✓ Special Knives to ensure an accurate cut and a long life of Knives.



*products:
sliced breads*

Model: MDS 31 (31 Blade)		Model: MDS 39 (39 Blade)	
Blade frame width	385 mm	Blade frame width	485 mm
Loaf height	140 mm	Loaf height	150 mm
Capacity	Slices upto 240 Loaves per Hour	Capacity	Slices upto 240 Loaves per Hour
Thickness of slice	12 mm	Thickness of slice	12 mm
Motor	1/4 Hp	Motor	1/4 Hp
Dimension	740(L)x630(W)x740(H) mm	Dimension	740(L)x730(W)x740(H) mm
N.W	70 Kg.	N.W	80 Kg.

FRESH CREAM MIXTURE (CAKE KNEADER)

Salient Features:

- ✓ Stainless Steel Body
- ✓ Fully Automatic
- ✓ Various Weight Range
- ✓ Accuracy
- ✓ Easy to Clean
- ✓ Imported gear Box & PLC
- ✓ Easy to Operate



*Picture shown is only to get idea / Size & Shape will vary based on the products

BAKERY DISPLAY SHOW CASE

Normal / Cold / Hot



HOT CASES

4 / 6 / 8 Trays

Salient Features:

- ✓ Different Sizes / Models
- ✓ Heat Controller through thermostat
- ✓ Attractive Design
- ✓ With Two Side & Three side glass
- ✓ Built to customer specifications



BAIN MARY DISPLAY (COLD & HOT)



**TEA & SNACKS
VEHICLE DISPLAY**



JUICE DISPLAY



CHAT DISPLAY



MIXTURE DISPLAY

REFRIGERATED CABINETS / DEEP FREEZER



**CHILLER / FREEZER
(SINGLE DOOR)**



**CHILLER / FREEZER
(2 DOOR / 4 DOOR VERTICAL)**



**VISI COOLER
(SINGLE DOOR/DOUBLE DOOR)**



**UNDER COUNTER CHILLER
(FREEZER WITH DOORS)**



WATER COOLER



FISH BED DISPLAY COUNTER

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KITCHEN EQUIPMENTS

We offer wide & qualitative range of Stainless Steel Kitchen Equipments, It is fabricated by optimum quality raw material and in compliance with the international standards.



1 Burner Indian Cooking Range



1 Burner Chinese Cooking Range



2 Burner Indian Cooking Range



2 Burner Chinese Cooking Range



2 Burner Stove (Indian / Chinese)



3 Burner Indian Cooking Range



3 Burner Chinese Cooking Range



4 Burner Indian Cooking Range



4 Burner Stove with Oven



Hot Plate



SS Work Table with Storage



SS Work Table with 3 Drawer



SS Work Table with Drawers



SS Work Table with Sliding Doors



SS Cutting Table



SS Work Table



SS Work Table with 1 Under Shelf



SS Work Table with 2 Under Shelves



SS Soil Work Table with bottom Racks



Single Sink Unit with Work Table



Single Sink Unit



Two Sink Unit



Three Sink Unit



Pot Wash Sink Unit



Wash through Sink

KITCHEN EQUIPMENTS

Our range of kitchen equipment is used in restaurants, canteens and in many alternative commercial kitchens. Quality is the hallmark of our industry.

				
2 Tier Trolley	3 Tier Trolley	5 Tier Trolley	Platform Trolley	Veg. Rack Trolley
				
Pick Up Table with OHS	Storage Rack	Pot Rack	SS Round Table	SS Square Table
				
Dishwasher Rack	Hood Type Dishwasher	Under Counter Dishwasher	Under Counter Glasswasher	Conveyor Dishwasher
				
Bulk Fryer	Plate Warmer (Single / Double)	Idly Steamer	Rice Boiler	Mobile Rumali Roti
				
Manthi Battee	Tandoor Oven	Charcoal Machine	Grill Chicken Machine	Shawarma Machine

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COMPLETE BAKERY SOLUTION!

- ✓ PLANNING
- ✓ DESIGNING
- ✓ MANUFACTURING
- ✓ INSTALLING
- ✓ SERVICING



Dough Sheeter



Proofer



Deck Oven Gas Optional



Rotary Rack Oven



Planetary Mixer



Spiral Mixer



Bread Slicer

WE ALSO DISTRIBUTES THE INDUSTRIAL MACHINERIES & EQUIPMENTS OF :

Celfrost
PROFESSIONAL



HOSHIZAKI



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LOCATION