

Complete
Baking
Solutions



Star Mac engineers is a progressing company engaged in manufacturing and supplying of a wide range of bakery machineries like gas and electric oven, deck ovens, spiral mixer, planetary mixer etc. and we also provide after sales service as per our customer's requirement.

We can assure our client of total satisfaction by providing quality equipment economically priced.



Rotary Oven

Oven Specifications :

We are instrumental in designing and offering a wide range of Rotary Oven that is designed for baking various products like bread, buns, cakes and cookies, suitable for baking in large quantities. These rotary ovens are subject to customization as per the specifications laid down by our clients.

We bring forth for our clients a highly functional range of Diesel Rotary Oven as well as Electric Rotary Oven that is designed using advanced technology that assures low fuel consumption. These ovens can be operated through electric or diesel and are suitable for uniform and perfect baking of various products like bread, cookies, etc.. These ovens are available in several capacities that are mentioned below.

Attractions :

Well experienced technicians in the bakery machinery manufacturing process.

Oven Specifications

All Ovens with temperature accuracy $\pm 5^{\circ}\text{C}$

Maximum temperature 300°C

Model	DIMENSIONS (W x D x H)	CONNECTED LOAD
SM-96	W - 1400 x D - 1600 x 1600 H	1.5 HP 1.1 KW 50 Hz 415 V
SM-108	W - 1400 x D - 1600 x 1800 H	1.5 HP 1.1 KW 50 Hz 415 V
SM-120	W - 1400 x D - 1600 x 2000 H	1.5 HP 1.1 KW 50 Hz 415 V
SM-168	W - 1400 x D - 1600 x 2200 H	3.5 HP 2.75 KW 50 Hz 415 VAC
SM-216	W - 2000 x D - 1650 x 2200 H	3.5 HP 2.75 KW 50 Hz 415 VAC
SM-264	W - 2000 x D - 1650 x 2200 H	3.5 HP 2.75 KW 50 Hz 415 VAC
SM-336	W - 2000 x D - 1750 x 2300 H	3.5 HP 2.75 KW 50 Hz 415 VAC

DECK OVEN



- Manual operating oven
- Burner system, top and bottom independent temperature display unit.
- Fully automatic temperature controlled electric deck oven, all variable sizes
- Single and double deck oven

HOT CASE ▾

- Different sizes
- Different models
- Automatic heat control
- Low power consumption
- Stainless steel body



PLANETARY MIXER ▶

- Capacity 5 kg to 60 kg
- 4 Speed gear type
- Long life
- Trouble free operation
- Interlock safety guard
- Imported machine



BREAD SLICER ▲

- Excellent and smooth slicing system
- Normal 10 mm slice
- Long life
- Hot bread slicer



OUR IMPORTED BAKERY MACHINERIES



SHEETER

Conveyor Size : 43 x 170 cms
63 x 290 cms



SPIRAL MIXER

Floor Capacity : 15 - 75 kg.



STAR
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Manufacturers of Ovens, Any Food Processing Machinery and Bakery Accessories

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