QUALITY · *INTEGRITY* · *INNOVATIONS* · *SAFETY*

SERVE SINCE 2000

TWOTHOUSAND

INTELLIGENT COMMERCIAL KITCHEN EQUIPMENT MANUFACTURER

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sales@twothousand.com
www.twothousand.com
+86-20-38768241
105, 18 West St, Huagang, Tianhe, Guangzhou, China





ABOUT
TWOTHOUSAND

Founded in 2000, TWOTHOUSAND is a commercial kitchen equipment manufacturer and supplier, offering a wide range of products, including planetary and spiral mixers, dough presses and dough sheeters, food-processing equipment, and refrigeration equipment.

Through our investment in ***ME Technology***, we support product design, research, and development. ***Grandchill*** is our brand specializing in commercial refrigeration equipment.

We serve customers in nearly 120 countries and regions worldwide, We focus on practical product development, consistent quality, and long-term customer relationships.
Our quality and compliance credentials include **ISO** 9001 / 14001 / 45001 certification, as well as **ETL**, **NSF** and **CE** marking for selected products, where applicable.

ME TECHNOLOGY
INTELLIGENT FOOD EQUIPMENT
DEVELOP & MANUFACTURE

Grandchill®
REFRIGERATION EQUIPMENT CO., LTD

OUR
CUSTOMERS

EXPERIENCE
AND REACH

26 - YEARS
Professional
Experience

1000 +
Satisfied
Customers

120 +
Countries
Served

OUR **APPROVALS**

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EC PLANETARY MIXER

- *Gear Driven (10 - 30 Liter)*
- *VFD + Belt Driven (40 - 80 Liter)*
- *Excellent Value for Money*
- *Stainless Steel Accessories*
- *Removable Safety Guard*
- *Secure Bowl Locating Lock*
- *Error Code Display*
- *Timer (Optional)*

Three Attachments


DOUGH HOOK


FLAT BEATER


WIRE WHIP

01

GEAR DRIVEN HEAD AND EASY CONTROL PANEL

Gear-driven transmission delivers stable power for heavy-duty mixing. The simple control panel makes operation easy and efficient.





03

OPTIONAL MEAT GRINDER HUB

An optional attachment hub allows a compatible meat grinder to be fitted.

02

REMOVABLE SAFETY GUARD

The removable safety guard allows easy access for cleaning and helps protect the operator during mixing.

EC10
EC15
EC20
EC30



EC40



EC60
EC80



MODEL	EC10	EC15	EC20	EC30	EC40	EC60	EC80
CAPACITY	10 LITER	15 LITER	20 LITER	30 LITER	40 LITER	65 LITER	86 LITER
MAX FLOUR	2.5 KG / 6 LB	3.5 KG / 8 LB	5.0 KG / 11 LB	7.0 KG / 15 LB	9 KG / 20 LB	25 KG / 55 LB	30 KG / 66 LB
POWER	600 WATT	600 WATT	1000 WATT	1500 WATT	2100 WATT	2300 WATT	2500 WATT
SIZE (MM)	460×400×600	490×420×650	540×450×740	550×450×800	740×690×1160	931X781X1466	968X783X1517
SIZE (INCH)	18.1X15.7X23.6	19.3X16.5X25.6	21.3X17.7X29.1	21.7X17.7X31.5	29.1X27.2X45.7	36.7×30.7×57.7	38.1×30.8×59.7
WEIGHT	42 KG / 93 LB	45 KG / 99 LB	56 KG / 123 LB	58 KG / 128 LB	134 KG / 295 LB	338 KG / 745 LB	

BX PLANETARY MIXER

The BX Frequency Drive Planetary Mixer offers variable speeds, speed memory, and timing functions for commercial kitchens. It handles current fluctuations safely.

- *Belt Driven*
- ***Frequency Drive** Motor*
- *Low Noise and More Stable*
- *Stainless Steel Accessories*

Three Attachments


DOUGH HOOK


FLAT BEATER


WIRE WHIP

VARIABLE SPEEDS

Offers a wide range of mixing speeds for versatility.

SPEED MEMORY & TIMING FUNCTION

Enhances usability for commercial kitchens.

ROBUST POWER SYSTEM

Tolerates current fluctuations to reduce motor damage risk.

SEAMLESS SPEED ADJUSTMENT

Change speeds without stopping the mixer.

LOW HEATING

Motor temp. remains below 50'C after 30 min of operation.

LOW NOISE PERFORMANCE

Operates quietly and reliably.

BX10
BX20



BX30
BX40



BX60
BX80



MODEL	BX10	BX20	BX30	BX40	BX60	BX80	BX100
CAPACITY	10 LITER	20 LITER	30 LITER	40 LITER	60 LITER	80 LITER	100 LITER
MAX FLOUR	2.5 KG / 6 LB	5 KG / 11 LB	7 KG / 15 LB	9 KG / 20 LB	25 KG / 55 LB	30 KG / 66 LB	42 KG / 93 LB
POWER	750 WATT	1100 WATT	1500 WATT	1500 WATT	2500 WATT	2500 WATT	2800 WATT
SIZE (METRIC)	446×512×734 MM	487×618×853 MM	662×752×1140 MM	662×754×1190 MM	816×940×1398 MM	840×950×1450 MM	765×1120×1880 MM
SIZE (INCH)	17.6 × 20.2 × 28.9	19.2 × 24.3 × 33.6	26.1 × 29.6 × 44.9	26.1 × 29.7 × 46.9	32.1 × 37.0 × 55.0	33.1 × 37.4 × 57.1	30.1 × 44.1 × 74.0
WEIGHT	41.5 KG / 91 LB	63 KG / 139 LB	123 KG / 271 LB	128 KG / 282 LB	338 KG / 745 LB	348 KG / 767 LB	560 KG / 1235 LB

PLANETARY MIXER

Belt-Driven planetary mixers are known for their smooth and quiet operation, with the belt absorbing shock and vibration, resulting in less noise and a smoother mixing process. These mixers also generate less heat than gear-driven ones, which can be beneficial when working with temperature-sensitive ingredients.

- Belt Driven
- Belt drive reduces vibration and noise
- Easier Maintenance
- Easy Belt Replacement

Three Attachments are included with the planetary mixers, a wire whip for beating eggs, soft creams, a flat beater as a fundamental tool for mixing any food items, and a dough hook for dough mixing.


DOUGH HOOK


FLAT BEATER

WIRE WHIP



FEATURES

> Belt Driven
> 3 Attachments
> Easy to Use
> Commercial Use
> With Safety Guard
> **With Timer**

MODEL	B10M	B20M	B30M	B40M
CAPACITY	*10 LITER*	*20 LITER*	*30 LITER*	*40 LITER*
MAX FLOUR	*2.5 KG* / 6 LB	*5.0 KG* / 11 LB	*7.0 KG* / 15 LB	*9.0 KG* / 20 LB
SPEED	114 / 234 / 460 RPM	140 / 276 / 540 RPM	134 / 234 / 460 RPM	134 / 234 / 460 RPM
VOLTAGE	110V / 220V	220V / 380V	220V / 380V	220V / 380V
POWER	600 WATT	900 WATT	1300 WATT	1300 WATT
SIZE	480X420X820 MM / 18.9 × 16.5 × 32.3 INCH	570X480X950 MM / 22.4 × 18.9 × 37.4 INCH	690×650×1250 MM / 27.2 × 25.6 × 49.2 INCH	690X650X1250 MM / 27.2 × 25.6 × 49.2 INCH
WEIGHT	58 KG / 128 LB	78 KG / 172 LB	135 KG / 298 LB	138 KG / 304 LB

TABLE TOP STAND MIXER

- *Digital Controls and Timer*
- *Variable Speeds*
- *ETL and NSF Certified*
- *Stainless Steel Accessories*

THREE MIXING ATTACHMENTS ARE EQUIPPED


DOUGH HOOK

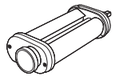

FLAT BEATER

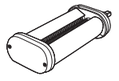

WIRE WHIP

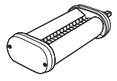
SCAN QR CODE FOR VIDEO OF THIS STAND MIXER

**** MEAT MINCER, PASTA KITS AND GUARD ARE OPTIONAL***


MEAT MINCER


PASTA ROLLER


SPAGHETTI CUTTER


FETTUCCINE CUTTER


PROTECTION GUARD



7 LITER





12 LITER





MODEL	B7D	B12P
FEATURES	*DIGITAL CONTROL*	*DIGITAL CONTROL WITH PROGRAM PRESETS*
CAPACITY / MAX FLOUR	7 LITER / 800G FLOUR (2 LB)	12 LITER / 2500G FLOUR (6 LB)
VOLTAGE	220V / 110V	220V / 110V
POWER	600 WATT	650 WATT
SIZE	460X340X520 MM / 18.1 × 13.4 × 20.5 INCH	422X513X612 MM / 16.6 × 20.2 × 24.1 INCH
WEIGHT	20 KG / 44 LB	34 KG / 75 LB

COUNTERTOP DOUGH MIXER



MODEL: HX10

- *High capacity for dough / batter*
- *Consistent spiral and bowl rotation*
- *Digital control panel*
- *Easy speed adjustment*



HX10TM MIXER WITH LIFTING TOP

- *Easy lifting design*
- *Removable Bowl*
- *Real-time temperature display*
- *Precise timing and Setting*

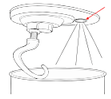
HX10MX MIXER WITH **TILT HEAD & REMOVABLE BOWL**



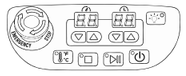
- *Tilt head & removable bowl*



- *Interchangeable mixing attachments*



- *Built-in LED bowl light*



- *Variable speed & digital control*



MODEL	HX10	HX10TM	HX10MX
BOWL CAPACITY	*10 LITER*	*10 LITER*	*10 LITER*
MAX FLOUR	3.5 KG / 8 LB	3.5 KG / 8 LB	3.5 KG / 8 LB
VOLTAGE	220V / 110V	220V / 110V	220V / 110V
POWER	750 WATT	750 WATT	750 WATT
SIZE	550X315X435 MM / 21.7 × 12.4 × 17.1 INCH	550X315X435 MM / 21.7 × 12.4 × 17.1 INCH	622X332X488 MM / 24.5 × 13.1 × 19.2 INCH
WEIGHT	29 KG / 64 LB	29 KG / 64 LB	45 KG / 99 LB
SPIRAL SPEED	109 - 243 RPM	109 - 243 RPM	108 - 272 RPM

DOUGH MIXER - Tilt Head & Removable Bowl

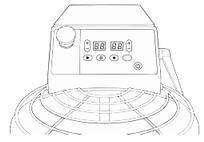
Designed for bakeries and pizzerias, this spiral dough mixer features a ***tilt head and removable bowl*** for easy dough handling and cleaning. Ten speed settings, a digital timer, and dough temperature monitoring help you control each batch.

- *Tilt Head & Removable Bowl*
- *10 Variable Speeds*
- *Digital Control and Timer*
- *Dough Temperature Display*
- *Built-in Flour Dust Shield*
- *Easy Cleaning and Dough Removal*



TILT HEAD AND REMOVABLE BOWL

Lift the head and remove the bowl for easy dough removal and cleaning.



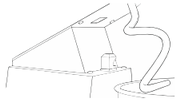
EASY-TO-USE DIGITAL CONTROLS

Top-mounted panel makes it easy to set mixing speed and time, with a clear digital display.



DOUGH TEMPERATURE MONITORING

Check the dough temperature at the touch of a button to keep track of the dough.



BUILT-IN FLOUR DUST SHIELD

An internal shield helps keep flour away from key components.



MODEL	HX20T	HX30T	HX40T	HX50T
CAPACITY	21 LITER	33 LITER	46 LITER	63 LITER
MAX FLOUR	8 KG / 18 LB	12.5 KG / 28 LB	20 KG / 44 LB	25 KG / 55 LB
POWER	1100 WATT	1300 WATT	1500 WATT	1800 WATT
SIZE	388X752X680 MM / 15.3×29.6×26.8 INCH	430X801X737 MM / 16.9×31.5×29.0 INCH	942X488X777 MM / 37.1×19.2×30.6 INCH	999X560X777 MM / 39.3×22.0×30.6 INCH
WEIGHT	87 KG / 192 LB	98 KG / 216 LB	132 KG / 291 LB	141 KG / 311 LB

DOUGH MIXER

- *Competitively Priced*
- *Belt-Driven*
- *Variable Frequency Drive (VFD)*
- *3 Speed Settings*
- *Digital Controls & Timer*
- *Stainless Steel Mixing Bowl*

EXCELLENT VALUE FOR MONEY

A practical, affordable choice for bakeries and pizzerias that need reliable everyday dough mixing.

THREE-SPEED MIXING

Use the stir setting to combine ingredients, then choose from two mixing speeds to develop the dough.

EASY-TO-USE DIGITAL CONTROLS

Set the mixing time and speed on a clear digital panel for simple daily operation.

SMOOTH BELT-DRIVEN OPERATION

The belt-driven transmission helps reduce noise and vibration, while soft start and stop provide smoother operation.

HT20S
HT30S
HT40S



HT50S
HT60S
HT100S
HT120S



MODEL	HT20S	HT30S	HT40S	HT50S	HT60S	HT100S	HT120S
CAPACITY	21 LITER	35 LITER	47 LITER	56 LITER	67 LITER	100 LITER	120 LITER
MAX FLOUR	8 KG / 18 LB	12.5 KG / 28 LB	20 KG / 44 LB	25 KG / 55 LB	30 KG / 66 LB	40 KG / 88 LB	50 KG / 110 LB
POWER	1300 WATT	1300 WATT	1800 WATT	1800 WATT	1800 WATT	2500 WATT	2500 WATT
VOLTAGE	110 V / 220V	110 V / 220V	220 V / 380V	220 V / 380V	220 V / 380V	220 V / 380V	220 V / 380V
SPIRAL SPEED	80/125/250 RPM	80/125/250 RPM	80/125/250 RPM	80/125/250 RPM	80/125/250 RPM	80/125/220 RPM	80/125/220 RPM
BOWL SPEED	7.5/11.5/23 RPM	7.5/11.5/23 RPM	7.5/11.5/23 RPM	7.5/11.5/23 RPM	7.5/11.5/23 RPM	7/11/19 RPM	7/11/19 RPM
SIZE (MM)	560X413X750	834X490X817	832X490X877	940X573X926	940X573X926	1190X710X1124	1190X710X1124
SIZE (INCH)	22 X 16.3 X 29.5	32.8X19.3X32.2	32.8 X 19.3 X 34.5	37.0 X 22.6 X 36.5	37.0 X 22.6 X 36.5	46.9 X 28.0 X 44.3	46.9 X 28.0 X 44.3
WEIGHT	70 KG / 154 LB	77 KG / 170 LB	82 KG / 181 LB	135 KG / 298 LB	136.5 KG / 301 LB	253 KG / 558 LB	255 KG / 562 LB

DOUGH MIXER

- *High Performance*
- *Humanized and Fashionable Design*
- *Various Capacities Available*
- *Reduced operating noise*

DIGITAL CONTROL PANEL

This unit is designed with digital timer and 10 variable speeds for dough kneading, making your work more flexible.

HX20 / HX30 / HX40



HX50 / HX60



STABLE OPERATION

Gear and belt drive design ensures the stability of the dough mixing job, making the process finished quietly.

HEAVY DUTY

This robust dough mixer is capable of effortlessly handling heavy loads, allowing you to expedite dough production and boost your business's productivity. It offers exceptional quality at a reasonable price point.

HX20
HX30
HX40



HX50
HX60



MODEL	HX20	HX30	HX40	HX50	HX60
CAPACITY	23 LITER	34 LITER	45 LITER	55 LITER	66 LITER
MAX FLOUR	8.0 KG / 18 LB	12.5 KG / 28 LB	20.0 KG / 44 LB	25.0 KG / 55 LB	30.0 KG / 66 LB
SPEED	130 - 320 RPM	130 - 320 RPM	80 - 280 RPM	130 - 230 RPM	130 - 230 RPM
POWER	1300 WATT	1800 WATT	2600 WATT	3300 WATT	3300 WATT
SIZE (METRIC)	730X550X770 MM	850X520X860 MM	850X520X920 MM	1100X680X1150 MM	1150X720X1190 MM
SIZE (INCH)	28.7X21.7X30.3 INCH	33.5X20.5X33.9 INCH	33.5X20.5X36.2 INCH	43.3X26.8X45.3 INCH	45.3X28.3X46.9 INCH
WEIGHT	90 KG / 198 LB	120 KG / 265 LB	145 KG / 320 LB	170 KG / 375 LB	180 KG / 397 LB



DOUGH MIXER

The S series spiral mixers combine belt and chain transmission with stable, everyday performance. Available in a range of capacities, they offer bakeries and pizzerias a dependable dough mixing solution at a competitive price.

- *Chain & Belt Transmission*
- *Competitively Priced*
- *Two Mixing Speeds*
- *Stable Mixing Performance*

CHAIN & BELT TRANSMISSION

The belt and chain drive delivers steady power for kneading bread and pizza dough.

TWO MIXING SPEEDS

Two speeds support ingredient mixing and dough development.

HS20S



HS30S
HS40S
HS60S



HS80S



HS100S
HS130S
HS160S
HS200S
HS260S



MODEL	HS20S	HS30S	HS40S	HS50S	HS60S	HS80S	HS100S	HS130S	HS160S	HS200S	HS260S
CAPACITY	20 LITER	34 LITER	45 LITER	54 LITER	64 LITER	80 LITER	100 LITER	130 LITER	160 LITER	200 LITER	260 LITER
MAX FLOUR	8 KG / 18 LB	12 KG / 26 LB	16 KG / 35 LB	20 KG / 44 LB	25 KG / 55 LB	33 KG / 73 LB	40 KG / 88 LB	50 KG / 110 LB	65 KG / 143 LB	75 KG / 165 LB	100 KG / 220 LB
POWER	1500 WATT	1500 WATT	3000 WATT	3000 WATT	3000 WATT	3550 WATT	6700 WATT	6700 WATT	6700 WATT	8600 WATT	9000 WATT
VOLTAGE	110 / 220 V	110 / 220 V	110 / 220 V	110 / 220 V	220 / 380 V	220 / 380 V	220 / 380 V	220 / 380 V	220 / 380 V	220 / 380 V	220 / 380 V
SPIRAL SPEED	150/198 RPM	150/198 RPM	150/198 RPM	150/198 RPM	150/198 RPM	135/200 RPM	100/200 RPM	150/200 RPM	100/200 RPM	100/200 RPM	100/200 RPM
BOWL SPEED	15/20 RPM	15/20 RPM	15/20 RPM	15/20 RPM	15/20 RPM	10/20 RPM	10/20 RPM	10/20 RPM	10/20 RPM	10/20 RPM	10/20 RPM
SIZE (MM)	730X390X900	750X435X900	800X480X970	850X510X970	850X510X970	880X560X1100	1080X650X1380	1160X730X1380	1160X730X1380	1330X840X1560	1330X840X1560
SIZE (INCH)	28.7 X 15.4 X 35.4	29.5 X 17.1 X 35.4	31.5 X 18.9 X 38.2	33.5 X 20.1 X 38.2	33.5 X 20.1 X 38.2	34.6 X 22.0 X 43.3	42.5 X 25.6 X 54.3	45.7 X 28.7 X 54.3	45.7 X 28.7 X 54.3	52.4 X 33.1 X 61.4	52.4 X 33.1 X 61.4
WEIGHT	90 KG / 198 LB	100 KG / 220 LB	115 KG / 254 LB	125 KG / 276 LB	130 KG / 287 LB	250 KG / 551 LB	340 KG / 750 LB	415 KG / 915 LB	390 KG / 860 LB	470 KG / 1036 LB	520 KG / 1146 LB

DOUGH **PRESS**

- Digital control panel for precise adjustments
- Customized pizza crust thickness
- Procedure recording for easy replication
- Effortless saving and selection of procedures
- Time Saving and ensured consistency
- Boost efficiency with our versatile machine

Commercial dough press machine from **TWOTHOUSAND** is ideal for the Pizzerias, Cafes, School Kitchens to meet the medium to high production volumes. With this dough press machine, can press dough for pizza crusts, chapati, pita bread, parathas, lavash, and Mexican tortillas.

FEATURES

> Reliable
> Heavy Duty
> Even Dough Thickness

> Approx. 200-400 / Hour
> Simple and Easy Control
> Thickness Adjustable

SCAN QR CODE FOR VIDEO OF THIS DOUGH PRESS





MODEL	ME-P18M
PLATE SIZE	18 INCH
TEMPERATURE	MAX. 200°F (93°C)
VOLTAGE	110V / 220V
POWER	1200 WATT
SIZE	WIDTH 470 MM X DEPTH 765 MM X HEIGHT 470 MM / WIDTH 18.5 X DEPTH 30.1 X HEIGHT 18.5 INCH
WEIGHT	99 KG / 218 LB

CLAMSHELL DOUGH PRESS

- Uniform crusts
- Manual pressing
- Ideal for various dough types
- Easily adjustable dough thickness
- Even heating
- Temperature control

This manual pizza dough press is simple to operate the dough ball into uniform crusts in a little time. With this unit, can press dough for pizza crusts, chapati, pita bread, parathas, lavash, and Mexican tortillas.

FEATURES

> Clamshell Design
> **Heated Platen**
> **Thickness Adjustable**

> Durable
> **Up to 18 Inches Dia.**
> **Timer and Temp Control**

SCAN QR CODE FOR VIDEO OF THIS CLAMSHELL DOUGH PRESS









MODEL	ME-P18E-U	ME-P18E-UB	ME-P18E-N	ME-P18ES
PLATE SIZE	18 INCH	18 INCH	18 INCH	16 X 20 INCH
PLATE SHAPE	*ROUND*	*ROUND*	*ROUND*	*RECTANGLE*
HEATED METHOD	*UPPER HEATING*	*UPPER AND BOTTOM HEATING*	*NO HEATING*	*UPPER AND BOTTOM HEATING*
TEMPERATURE	MAX. 212°F (100°C)	MAX. 446°F (230°C)	N/A	MAX. 446°F (230°C)
VOLTAGE	110V / 220V	220V	N/A	220V
POWER	1200 WATT	3300 WATT	N/A	3600 WATT
SIZE	470X765X470 MM / 18.5X30.1X18.5 INCH	470X765X470 MM / 18.5X30.1X18.5 INCH	470X765X470 MM / 18.5X30.1X18.5 INCH	470X816X470 MM / 18.5X32.1X18.5 INCH
WEIGHT	49 KG / 108 LB	51 KG / 112 LB	47 KG / 104 LB	57 KG / 126 LB

SWING AWAY DOUGH PRESS

The swing away type dough press is ideal for crafting pizza crusts, as it yields a texture akin to hand-stretched dough specifically for 18" crusts. Designed for routine operation with simple controls. With a single press, it dramatically accelerates the production process while delivering impeccable dough quality.

- Swing Away Design
- **Upper and Bottom Heating**
- **Thickness Adjustable**

- Durable
- **Up to 18 Inches Dia.**
- **Timer and Temp Control**

SCAN QR CODE FOR VIDEO OF THIS SWING AWAY DOUGH PRESS





MODEL	ME-SP18E-U UPPER HEATING	ME-SP18E-UB UPPER AND BOTTOM HEATING
PLATE SIZE	18 INCH (457.2 MM)	18 INCH (457.2 MM)
TEMPERATURE	MAX. 212°F (100°C)	MAX. 446°F (230°C)
VOLTAGE	120V	240V
POWER	1200 WATT	3300 WATTS (1650 + 1650)
SIZE	610X476X412 MM / 24.0X18.7X16.2 INCH	610X476X412 MM / 24.0X18.7X16.2 INCH
WEIGHT	50 KG / 110 LB	52 KG / 115 LB
MAX. SWING ANGLE	90°	90°
ADJUSTABLE THICKNESS	1 - 30 MM / 0.04-1.2 INCH	1 - 30 MM / 0.04-1.2 INCH

EMPANADA TURNOVER MACHINE

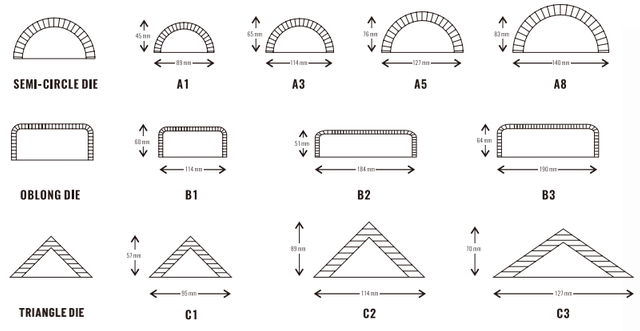
The DEM-10 Manual Pastries Meat Pie Empanadas Maker Turnover Machine is a manual and versatile machine capable of producing Up to 600 pieces/hour with a single operation, without the need for prior experience or specialized knowledge.

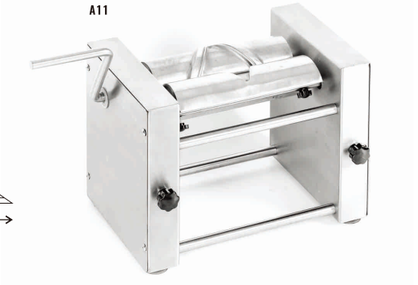
- Fast and Efficient Production
- Easy and Simple Operation
- **Perfect Seal Ensured**
- Full Stainless Steel Body
- **Various Die Shapes Available**





VARIOUS DIES





MODEL	DEM-10
MACHINE SIZE	520X250X270 MM
NET WEIGHT	9.5 KG
PRODUCTION	600 PCS / HOUR
MATERIAL	STAINLESS STEEL 304 / 1.5 MM THICK

SCAN QR CODE FOR VIDEO OF THIS TURNOVER MACHINE

DOUGH SHEETER

The SK and SA dough sheeters feature adjustable roller gaps for dough thickness control, folding arms for storage, and quick-release scrapers for easier cleaning. Available in floor and tabletop models.

- Compact Tabletop Design
- Quick-Release Scrapers for Easy Cleaning
- For Small Bakery
- **ETL Certified**





MODEL	SA300	SA520
WORKING WIDTH	370 MM / 14.6 INCH	520 MM / 20.5 INCH
CONVEYOR LENGTH	610 MM / 24.0 INCH	720 MM / 28.3 INCH
ROLLER GAP	1-27 MM / 0.04-1.1 INCH	1-40 MM / 0.04-1.6 INCH
POWER	375 WATT	400 WATT
SIZE - WORKING (MM)	657X1705X465 MM / 25.9 X 67.1 X 18.3 INCH	878X1922X488 MM / 34.6 X 75.7 X 19.2 INCH
SIZE - FOLDED (MM)	655X592X585 MM / 25.8 X 23.3 X 23.0 INCH	832X592X684 MM / 32.8 X 23.3 X 26.9 INCH
WEIGHT	79 KG / 174 LB	102 KG / 225 LB



- Floor dough sheeter
- Adjustable Conveyor Speed
- Inverter Motor (VFD)
- Precise Thickness Control
- Quick-Release scrapers simplify cleaning
- **ETL Certified**

MODEL	SK520	SK650
TYPE	FLOOR TYPE	FLOOR TYPE
WORKING WIDTH	520 MM / 20.5 INCH	650 MM / 25.6 INCH
CONVEYOR LENGTH	2050 MM / 80.7 INCH	2457 MM / 96.7 INCH
ROLLER GAP	1-35 MM / 0.04-1.4 INCH	1-35 MM / 0.04-1.4 INCH
POWER	0.75 KW / 750 WATT	0.75 KW / 750 WATT
VOLTAGE	110-120 / 220-240 V	110-120 / 220-240 V

DOUGH SHEETER

The reversible dough sheeter is ideal for bakeries and pizzerias to sheets and stretches dough for further preparation. Having the right tools makes a huge difference.

- Reversible dough sheeter
- Easily roll dough to the desired thickness
- Consistent Dough Thickness
- **ETL Certified**

REVERSIBLE DOUGH SHEETER

With this reversible dough sheeter, you can easily roll dough to the right thickness for the intended purpose. The dough sheeter could quickly roll out several pounds of dough per minute. No need to worry about running out of the prepared dough, it is easy to meet the high demands of dough, reduces manual handling.

SCAN QR CODE FOR VIDEO OF THIS DOUGH SHEETER





MODEL	TT-D18A	TT-D18B	TT-D19A-1	TT-D19B-1
CONVEYOR BELT SIZE	430X1700 MM / 16.9X66.9 INCH	500X2000 MM / 19.7X78.7 INCH	500X2000 MM / 19.7X78.7 INCH	630X2400 MM / 24.8X94.5 INCH
WORKING WIDTH / HEIGHT	1770 / 620 MM; 69.7 / 24.4 INCH	2080 / 620 MM; 81.9 / 24.4 INCH	2550 / 1180 MM; 100.4 / 46.5 INCH	2950 / 1180 MM; 116.1 / 46.5 INCH
FOLDED WIDTH / HEIGHT	750 / 710 MM; 29.5 / 28.0 INCH	750 / 840 MM; 29.5 / 33.1 INCH	660 / 1600 MM; 26.0 / 63.0 INCH	780 / 1780 MM; 30.7 / 70.1 INCH
ROLLER SIZE	DIA. 88X450 MM / DIA. 3.5X17.7 INCH	DIA. 88X520 MM / DIA. 3.5X20.5 INCH	DIA. 90X520 MM / DIA. 3.5X20.5 INCH	DIA. 93X630 MM / DIA. 3.7X24.8 INCH
VOLTAGE / POWER	110V / 220V / 560 WATT	110V / 220V / 560 WATT	110V / 220V / 560 WATT	110V / 220V / 750 WATT
SIZE (METRIC)	820X1770X620 MM	880X2080X620 MM	880X2550X1180 MM	1100X2950X1180 MM
SIZE (INCH)	32.3X69.7X24.4 INCH	34.6X81.9X24.4 INCH	34.6X100.4X46.5 INCH	43.3X116.1X46.5 INCH
WEIGHT	117 KG / 258 LB	125 KG / 276 LB	190 KG / 419 LB	225 KG / 496 LB

DOUGH ROUNDER

The DR350 rounds dough pieces weighing 50–350 G for bread, buns and pizza. Ten selectable speeds, a coated auger and a stainless steel tray support routine dough preparation.

- 50–350 G Dough Piece Range
- 10 Adjustable Speed Levels
- Digital Control
- Coated Rounding Auger
- Stainless Steel Tray
- Four Casters with Brakes



MODEL	DR350
DOUGH WEIGHT	50-350 G / 0.11-0.77 LB
POWER	750 WATT
VOLTAGE	200-240 V
SPEED LEVELS	10
ROUNDING SPEED	25/28/31/34/37/40/43/46/49/52 RPM
SIZE	421X580X776 MM / 16.6 X 22.8 X 30.6 INCH
NET WEIGHT	59 KG / 130 LB

BREAD SLICER

Slice loaves into even slices at a fixed thickness. The bread slicer takes up little space, runs quietly, and has blades that can be replaced when needed.

- Easy Blade Replacement
- Durable Blades
- Compact Design
- **ETL Certified**



MODEL	TT-D7BE
SLICE THICKNESS	**12 MM / 16 MM / 19 MM / 25 MM (NOT ADJUSTABLE) / 0.47 / 0.63 / 0.75 / 0.98 INCH**
MAXIMUM LOAF SIZE	475 MM X 150 MM / 18.7X5.9 INCH (WIDTH X HEIGHT)
VOLTAGE	110V / 220V
POWER	200 WATT
SIZE	675X630X740 MM / 26.6X24.8X29.1 INCH
WEIGHT	80 KG / 176 LB

VEGETABLE **PEELER AND DRYER**

The PE series handles peeling, slicing, washing and spin drying with interchangeable attachments. Adjustable speeds and preset programs support a range of food preparation tasks.

- Multiple Functions with Interchangeable Attachments
- Transparent Cover and Stainless Steel Chamber
- 4 Preset Operating Programs
- 10 Adjustable Speed Levels
- Inching Control for Product Discharge
- Integrated Shower Nozzle for Rinsing





MODEL	TT-PE5	TT-PE10	TT-PE20	TT-PE30
CAPACITY	5 KG / 11 LB	10 KG / 22 LB	20 KG / 44 LB	30 KG / 66 LB
POWER	1500 WATT	1500 WATT	2200 WATT	2200 WATT
VOLTAGE	110 V / 220 V	110 V / 220 V	110 V / 220 V	110 V / 220 V
PEELING TIME / BATCH	90-150 SECONDS	90-150 SECONDS	90-150 SECONDS	90-150 SECONDS
MOTOR SPEED	200-800 RPM	200-800 RPM	200-800 RPM	200-800 RPM
SIZE	652X455X603 MM / 25.7 X 17.9 X 23.7 INCH	652X455X633 MM / 25.7 X 17.9 X 24.9 INCH	652X455X976 MM / 25.7 X 17.9 X 38.4 INCH	763X547X968 MM / 30.0 X 21.5 X 38.1 INCH

POWER DRIVE UNIT

The power drive unit operates compatible attachments for mixing, meat grinding, cheese cutting and vegetable chopping. Its standard #5 hub and digital controls support a range of kitchen preparation tasks.

- One Drive Unit for Multiple Tasks
- Standard #5 Attachment Hub
- Interlock Switch and Overload Protection
- Digital Controls
- Stainless Steel Housing
- Belt Transmission

MODEL	QT12
VOLTAGE / POWER	220 V / 50 HZ / 750 WATT
MIXING SPEED	101 RPM
MINCING SPEED	202 RPM
CHEESE CUTTING SPEED	354 RPM
VEGETABLE SPEED	623 RPM
SIZE	482X361X373 MM / 19.0 X 14.2 X 14.7 INCH
NET WEIGHT	22 KG / 49 LB



SERVE SINCE 2000

TWOTHOUSAND

INTELLIGENT COMMERCIAL KITCHEN EQUIPMENT MANUFACTURER